

Zha Ziang Mien (Chinese Spaghetti)

<http://userealbutter.com/2009/07/30/chinese-spaghetti-recipe/>

3 tbsps vegetable oil
2 tbsps fresh garlic, minced
2 tbsps fresh ginger root, minced
2 tbsps green onion, minced
1/2 lb. (250g) ground pork
1 tbsp Shaoxing cooking sherry
1/2 cup (110g) sweet ~~red~~ soy bean paste (optional)*
2 tbsps hot chili garlic sauce
2 tbsps black bean sauce (black bean garlic sauce is fine)
2 tbsps soy sauce
1/2 cup (75g) preserved mustard green, small dice (not the pickled kind, the preserved kind)
1/2 cup (90g) dried tofu, small dice
1 tsp water
Chinese flour stick noodles, cooked

* This is NOT sweet red bean paste, but sweet bean paste which is really sweet soy bean paste that I was supposed to have used. This was most certainly lost in translation. If you look for the ingredient, it is a sweet soy bean paste which is actually not sweet and probably not a paste, but more like a sauce.

Heat the vegetable oil in a large frying pan on high flame. Add the garlic, ginger, and green onion to the hot oil and stir fry until fragrant. Add the ground pork and sauté until halfway cooked. Pour in the cooking sherry, bean paste (optional), chili sauce, black bean sauce, and soy sauce and mix until the pork is cooked through. Add the mustard greens, tofu, and water. Stir and let simmer for a minute. Remove from heat and serve over hot noodles.