

Ants Climbing Trees

Ingredients

$\frac{1}{4}$ lb Chinese dried bean thread noodles
2 tsp sesame oil
3 tbsp canola oil
4 oz ground pork
4 cloves garlic, minced
1 3-inch piece ginger, peeled and minced
3 tbsp Chinese red chile bean paste (douban jiang)
2 tbsp light soy sauce
3 tsp Chinese rice wine
 $1\frac{1}{2}$ cups chicken stock
2 tbsp dark soy sauce
3 scallions, thinly sliced

Directions

Place noodles and 4 cups of boiling water in a bowl until noodles are soft (about 4 mins). Drain and toss noodles with sesame oil. Heat canola oil in a large skillet over medium-high heat. Add pork, cook, breaking up meat until browned (5-7 mins). Add garlic, ginger, cook until fragrant (about 1 min). Add chile bean paste, light soy sauce, rice wine, and chicken stock. Bring to a boil. Add noodles, cook, stirring occasionally until liquid is reduced by half (about 8-10 mins). Stir in dark soy sauce and scallions.