

Easy Chinese Jajiang Mien

Jajiang Mien

150g Angel Hair Pasta	10g Ginger
300g Ground Beef/Pork	2 Garlic
2 tbsp Oil	100g Potato
2 tbsp Soybean Paste	100g Carrot
2 tbsp Sweet Flour Paste	50g Tofu Cake
1 Green Onion	100g Bean Sprout
1 Cucumber	50g Needle Mushroom
1 Carrot	20g Sesame
2 Baby Green	

(1) Preparations:

Mix the Soybean Paste and Sweet Flour Paste in a bowl

Mince the green onion, ginger and garlic

Cut the potato, carrot, tofu cake into small cubes

Shred the cucumber, carrot, and take shredded carrot, bean sprout, needle mushroom to have a bath in boil water

Heat the sesame in the skillet

(2) Heat oil in the skillet, add the mixed paste in (1), switch to medium heat, about 1 minute, it will bubble.

(3) Add the ground beef/pork and the minced items in the skillet, stir until fully separated.

(4) Add the cube items, and 2-3 cups of water, add some salt according to your taste, stir and heat until is potato soft.

(5) Switch to high heat to let some water vaporize. The meat sauce is done.

(6) Boil 5 cups of water, add the pasta into the deep pasta pot, add some baby green if you like, add some salt, cooking time according to it required shown on the box.

(7) Lay the pasta at the bottom; add the shredded items and the meat sauce on the top.

Boiled Fish with Pickled Mustard-Green

2 Swai fish	2 Star Anise
1 bag Pickled Mustard Green	10g minced garlic
1 Egg White	10g minced ginger
2 tsp Corn Starch	10g chili pepper
1 tsp Black Pepper	100g Tofu Rolls
1 tsp Salt	100g Potato
1/2 tsp Sugar	100g Agaric
1 tsp Kitchen Wine	100g Tofu
3 tbsp Oil	100g Tofu Sticks
2 Dry Red Pepper	20g Cilantro
15 Corn Pepper	

(1) Preparations:

Separate the white from the yolk.

Slice the fish into thin slices, mix with the egg white, corn starch, black pepper, salt, sugar, and kitchen wine

Slice the potato, Tofu Rolls, Pickled Mustard Green, and Tofu

Put the agaric and tofu sticks into the water

Mince the garlic, ginger, and cilantro

(2) Heat the oil in the saucepan, add the dry pepper, corn pepper, and star anise, take those items out when they become fragrant

(3) Add the garlic, ginger, and chili pepper

(4) Add the pickled mustard green, and stir fry for about 2 minutes

(5) Add 5 cups water, add the tofu rolls, agaric, tofu sticks, potato

(6) Add the sliced fish and tofu when the agaric is cooked. Add some salt as needed.

(7) Add the cilantro on top