Easy Chinese Jajiang Mien

**Jajiang Mien**

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

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

(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