

RECIPE CARD

BY CHEF *DANIEL GALLEGOS*

CHILI GARLIC SAUCE

INGREDIENTS

- ½ Tbsp gochugaru
- 2 Tbsp soy sauce
- 1 Tbsp black vinegar
(or balsamic vinegar, 1:1 substitution)
- 1 Tbsp sugar

PROCEDURES

1. In a small bowl, combine all ingredients, starting with a smaller amount of gochugaru.
2. Adjust the amount of gochugaru to reach your desired level of heat.
3. Mix well until the sugar is dissolved.
4. Set aside until ready to use.

CHILI GARLIC NOODLES

INGREDIENTS

- ½ lb ground meat (pork, beef, or chicken)
- 4 garlic cloves, minced
- ½-inch knob ginger, minced
- 1 bunch scallions, sliced (whites and greens separated)
- 2 portions noodles
- Prepared chili garlic sauce
- 2 Tbsp neutral oil (for sautéing)

PROCEDURES

1. Bring a sauté pan to medium-high heat and add the oil. Once shimmering, add the ginger and garlic and sauté for about 45 seconds, until fragrant.
2. Add the scallion whites and stir to combine. Cook briefly until aromatic.
3. Add the ground meat, spreading it out so it makes full contact with the pan. Cook until fully browned.
4. Meanwhile, cook the noodles according to package instructions. Reserve a small amount of the starchy cooking water, then drain and set aside.
5. Once the meat is cooked, add the prepared chili garlic sauce and toss to coat evenly.
6. Add the noodles and mix thoroughly, adding a splash of reserved noodle water if needed to loosen the sauce.
7. Plate and garnish with scallion greens, sesame seeds, kimchi, and a soft-boiled egg, if desired.