

# Maine Arts Camp

## RECIPE TEMPLATE

**Recipe Name:** Dan-Dan Mein  
**Chef:** Charles Limoggio C.E.C.

**Preparation Time:**  
**Servings:** 4 Entrée size  
**Yield:** 8-10 side dish portions

Quantity	Unit	Ingredient Name	Prep Notes
1	bunch	Broccoli	Bite sized florets
6	ounces	Linguine	
2	tablespoons	Dark roasted sesame oil	
¾	cup	Cashews	Roasted & Salt-free
2	teaspoons	Hot Chili Oil	
3	tablespoons	Lo-sodium soy sauce	
1	tablespoon	Vinegar	Rice or Cider
¼	cup	Peanut oil	Canola or vegetable No olive oil
4	cloves	Garlic	Minced fine
1/3	Cup	Creamy Peanut Butter	Or Tahini paste

### Procedure:

1. Blanch broccoli florets, drain & shock with ice water. Drain well and pat dry.
2. Cook noodles, drain well and shake to remove extra water. Toss with 1 teaspoon sesame oil or more to coat.
3. In a bowl, stir peanut butter/Tahini paste until smooth. Add spicy oil, Tamari, vinegar, remaining sesame oil, peanut oil and garlic. Stir to blend.
4. Toss sauce with noodles, toss in broccoli and cashews

**Notes:** Can be chilled for up to 48 hours. Add Cashews just before service to retain crunch.