Chop Chae Hawaiiana

**INGREDIENTS**

- 1 gallon water
- 1 bundle Dangmyeon (sweet potato noodles, approx. 4 oz.)
- 2 T Soy Sauce
- 2 T pineapple syrup
- 2 T sesame seed oil
- 2 oz. julienne onion
- Pinch of Salt
- 2 oz. julienne carrot
- Pinch of Salt
- 1/2 oz. fine julienne ginger
- 1 tsp pineapple syrup
- 1 oz. shimeji mushroom
- 1 T water
- 1 tsp soy sauce
- 1 bunch spinach with stems, stems separated from leaves
- Pinch of Salt
- 1 clove garlic thinly sliced
- 1 T toasted sesame seeds to garnish

**DIRECTIONS**

1. Place the water in a medium sized pot and bring to a boil, once boiling add in the noodles and stir well to insure the noodles do not stick together. Cook for about 3 minutes then strain the noodles from the water and place in a large mixing bowl.

2. Season the noodles with the soy sauce and pineapple syrup making sure to stir well to allow the noodles to even absorb the seasonings.

3. Add in the sesame seed oil, mix well to keep the noodles from sticking together and cut the noodles into manageable lengths with a scissors.

4. Heat a small saute pan on high and in just a little salad oil and saute the onions with a pinch of salt and set aside once the onions become transparent.

5. Heat a small saute pan on high and add in a little salad oil and add in the julienne carrots and ginger and saute for 30 seconds, add in a pinch of salt and the pineapple syrup, stir to combine and set aside.

6. Heat a small saute pan on high and add in a little salad oil and add in the mushrooms, saute for about 30 seconds then deglaze with water and soy sauce and stir for about 30 seconds just to combine and set aside.

7. Heat a medium sized saute pan on high and add in a little salad oil and add in the spinach stems and saute for 10 seconds, add in the leaves, a pinch of salt and the sliced garlic and saute until the leaves are wilted, usually about 1 minute and set aside.

8. Make sure to drain any excess liquid from the cooked vegetables, add them to the seasoned noodles and mix well, serve in a mound topped with toasted seeds.

*** Pineapple syrup is 100% Hawaiian Crown Pineapple Juice heated in a pan and reduced until a thick syrup is formed. It normally takes 1 cup of juice to make ¼ cup of syrup.