

Chop Chae Hawaiiiana



Chop Chae Hawaiiiana

PREP TIME

15
minutes

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. julienned 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 oz. black tree fungus
- 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 the mushrooms, saute for about 10 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

COOK TIME

30
minutes

YIELD

2
servings

*** 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