

# Sichuan Fried Nuggets

with Field Roast Plant-Based Nuggets

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Nightshade

Yields: 6 servings

## Sichuan Spice

- 1 tablespoon cumin seeds
- 1 tablespoon coriander seeds
- 2¼ teaspoons fennel seeds
- 2¼ teaspoons green Sichuan peppercorns
- 1 teaspoon whole cloves
- 2 whole star anise
- ½ teaspoon white peppercorns
- ¼ teaspoon cardamom seeds
- 2 tablespoons sugar
- 2 tablespoons Thai bird pepper powder or cayenne pepper
- 1½ tablespoons kosher salt
- 1 tablespoon onion powder
- 1 tablespoon garlic powder
- 1 tablespoon porcini powder
- 1½ teaspoons ground ginger
- ½ teaspoon ground cinnamon

## Chili Crisp

- 2 cups safflower oil
- 2 medium shallots, thinly sliced on a mandoline
- 1 cinnamon stick
- 2 whole star anise
- 16 garlic cloves, thinly sliced
- 1 cup stemmed, roughly crushed chiles japones or chiles de árbol
- 2" piece fresh ginger, thinly sliced
- 1 tablespoon sesame seeds
- 1½ tablespoons sugar
- 4 teaspoons kosher salt

1. For the Sichuan spice, in a dry skillet over medium heat, toast the cumin, coriander, fennel, Sichuan peppercorns, cloves, star anise, white peppercorns, and cardamom, stirring constantly until fragrant. Transfer to a high-speed blender or spice grinder and let cool completely.
2. To the spice grinder or blender add the sugar, bird pepper or cayenne, salt, onion powder, garlic powder, porcini powder, ginger, and cinnamon. Grind the spice mix into a powder. Allow the mixture to sit, undisturbed, in the blender or spice grinder for 5 minutes after grinding to let the pepper powder settle. This spice mix will keep in an airtight container at room temperature for up to 1 week.

## Chili Garlic Ranch

- 1 garlic clove
- 1 teaspoon kosher salt
- 1 cup plant-based mayonnaise
- ½ cup plant-based sour cream
- 2 tablespoons chopped cilantro
- 2-4 tablespoons chili crisp, to taste
- 1 tablespoon minced chives
- 1 tablespoon rice vinegar
- 1 teaspoon coconut aminos
- ½ teaspoon black pepper
- ¼ - ½ cup coconut cream

## Nuggets

- 1 quart safflower oil
- 2 packages Field Roast Plant-Based Nuggets



3. For the chili crisp, in a medium saucepan over medium heat combine the oil, shallots, cinnamon, and star anise and set over medium heat. Cook, reducing the heat as needed to maintain a gentle simmer, until the shallots are lightly browned and crisp, 15-20 minutes. Use a slotted spoon or spider to transfer the shallots and spices to a bowl.
4. Add the garlic to the oil and simmer very gently until lightly browned and crisp. Transfer to the bowl with the shallots. Add the chiles, ginger, sesame seeds, and sugar to the oil and simmer gently until crisp, about 3 minutes. Take the saucepan off the heat and let cool completely. Once the oil has cooled, add the shallots and garlic back to the oil (discard the cinnamon and star anise). Store the chili crisp refrigerated in an airtight container for up to 3 months.
5. For the chili garlic ranch, mince the garlic, then transfer to a mortar with the salt, and mash to a paste. In a medium bowl, combine the garlic paste, mayonnaise, sour cream, cilantro, chili crisp, chives, vinegar, coconut aminos, and pepper. Add coconut cream a little at a time until the desired consistency is reached. Taste and adjust the seasonings.
6. Cover and refrigerate for a couple hours, then adjust the consistency and flavor again right before serving.
7. In a large saucepan over medium heat, heat the safflower oil to 365°F. Add the Field Roast Plant-Based Nuggets and fry until browned and crisp, about 5 minutes.
8. Use a slotted spoon or spider to transfer the nuggets to paper towels to drain briefly, then toss immediately with ¼ cup of the Sichuan spice. Serve warm with the chili garlic ranch on the side for dipping.

