

Chinese Noodles with Baked Sriracha Ribs

Yield: 4 min
Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/types-of-chinese-noodles-recipe>

Ingredients:

- 2 baby back ribs racks of
- 1/2 teaspoon ginger powder
- 2 teaspoons freshly ground black pepper
- 1 1/2 teaspoons onion powder
- 1 tablespoon ground chili such as ancho
- 1/2 teaspoon kosher salt
- 1/2 cup brown sugar packed, divided
- 1 cup apple juice
- 12 ounces beer light-flavored
- 1/2 cup honey
- 1/2 cup Sriracha
- 2 1/2 tablespoons Asian chili sauce such as sambal oelek, divided
- 1 tablespoon chili oil
- 1/4 cup mixed mushrooms sliced, such as Portobello, shiitake, and oyster
- 1 fresh red chili small, thinly sliced
- 2 cloves garlic thinly sliced
- 5 cups store bought low sodium chicken stock or homemade
- 12 ounces Chinese egg noodles fresh, 8 ounces dried
- 2 scallions thinly sliced
- 1/4 cup chopped fresh cilantro

Nutrition:

1. Calories: 870 calories
2. Carbohydrate: 134 grams
3. Cholesterol: 50 milligrams
4. Fat: 26 grams
5. Fiber: 3 grams

6. Protein: 23 grams
 7. SaturatedFat: 9 grams
 8. Sodium: 2610 milligrams
 9. Sugar: 70 grams
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