

Chinese Pork Mince with Noodles (“Chinese Bolognese”)

Yield: 4 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-bolognese-authentic-recipe>

Ingredients:

- 21 cups noodles white, flour noodles, fresh, Note 1
- 2 teaspoons vegetable oil
- 2 teaspoons chinese black vinegar Chinkiang vinegar*, Note 2
- 1/3 cup chicken stock / broth
- 1 tablespoon chilli bean sauce Note 3
- 1 tablespoon sweet bean sauce Chinese, Note 4
- 1 tablespoon dark soy sauce Note 5
- 2 teaspoons chinese black vinegar Chinkiang vinegar*, Note 2
- 1 teaspoon sugar white or brown
- 1 tablespoon vegetable oil
- 2 garlic cloves minced
- 1 1/2 teaspoons ginger minced or finely chopped
- 1/2 onion finely chopped, white, brown or yellow
- 7/8 pound minced pork ground pork
- 2 cucumbers cut into batons, deseed if you can be bothered, I don't!
- chilli sauce Chinese, Note 6
- coriander / cilantro leaves

Nutrition:

1. Calories: 1030 calories
2. Carbohydrate: 154 grams
3. Cholesterol: 235 milligrams
4. Fat: 21 grams
5. Fiber: 8 grams
6. Protein: 53 grams
7. SaturatedFat: 4.5 grams
8. Sodium: 450 milligrams

9. Sugar: 10 grams

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