

Stir Fried Fava Beans with Szechuan Peppercorns

Yield: 4 min
Total Time: 25 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-fresh-fava-beans-recipe>

Ingredients:

- 1 pound fresh fava beans or frozen ones, defrosted
- 1 tablespoon Szechuan peppercorn
- 3 tablespoons scallion finely chopped
- 5 dried chilis
- 2 cloves garlic finely chopped
- 2 tablespoons oil
- 2 tablespoons water
- 1/2 teaspoon salt or to taste
- 1/4 teaspoon ground white pepper
- 1/2 teaspoon sesame oil
- Shaoxing wine A splash of

Nutrition:

1. Calories: 250 calories
2. Carbohydrate: 27 grams
3. Fat: 8 grams
4. Fiber: 7 grams
5. Protein: 10 grams
6. SaturatedFat: 0.5 grams
7. Sodium: 310 milligrams
8. Sugar: 2 grams

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