

Spicy Pork Hand Pulled Noodles

Yield: 4 min
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-hand-pulled-noodles-dough-recipe>

Ingredients:

- 2 tablespoons vegetable oil
- 1 cup cherry tomatoes halved
- 1 teaspoon chilli powder or to taste
- 1 teaspoon sweet paprika
- 1 teaspoon Sichuan peppercorns ground
- 4 garlic cloves finely chopped
- 1 5/8 inches ginger piece
- 7/8 pound pork mince
- 1 noodles qty Hand Pulled, or fresh pappardelle pasta or Japanese udon noodles
- spring onion finely sliced, to serve
- sauce Seasoning
- 4 tablespoons oyster sauce
- 4 tablespoons soy sauce
- 2 tablespoons vinegar
- 1 tablespoon dark soy sauce

Nutrition:

1. Calories: 280 calories
2. Carbohydrate: 12 grams
3. Cholesterol: 70 milligrams
4. Fat: 15 grams
5. Fiber: 2 grams
6. Protein: 25 grams
7. SaturatedFat: 3 grams
8. Sodium: 1800 milligrams
9. Sugar: 4 grams

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