

Korean Jajangmyeon (Noodle with Black Bean Sauce)

Yield: 4 min
Total Time: 35 min

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

Ingredients:

- 37 ounces noodle premium fresh, or jajangmyeon noodle
- 1 boneless and skinless chicken breast large, cut into small cubes, marinate it with rice wine, salt, white pepper and cornstarch
- 1/2 yellow onion large, chopped
- 1/2 zucchini if large, 1 zucchini, if small, cut into cubes
- 1 small carrot cut into cubes
- 3 black bean sauce heap Tbsp. Korean
- 1 cup water
- 2 teaspoons sugar
- 2 tablespoons cornstarch mixed with 2 Tbsp. water
- oil for cooking

Nutrition:

1. Calories: 1120 calories
2. Carbohydrate: 195 grams
3. Cholesterol: 240 milligrams
4. Fat: 16 grams
5. Fiber: 9 grams
6. Protein: 43 grams
7. SaturatedFat: 3.5 grams
8. Sodium: 105 milligrams
9. Sugar: 9 grams

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