

Xinjiang Cumin Lamb (Zi Ran Yang Rou)

Yield: 4 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/mission-chinese-cumin-lamb-recipe>

Ingredients:

- 1 pound lamb cut in ¼-inch-thick slices
- 1 tablespoon Shaoxing wine
- 1/2 teaspoon salt
- 1 cup peanut oil
- 1 white onion quartered and cut in chunky slices
- 3 garlic cloves thinly sliced lengthwise
- 8 green onions cut diagonally into 2-inch pieces
- 2 jalapeno peppers sliced in rings
- 12 dried red chili peppers Chinese, whole, or cut in half for more heat
- 1 tablespoon cumin seeds
- 1 teaspoon Sichuan peppercorns
- 1 teaspoon ground cumin
- 1 tablespoon Shaoxing wine
- 1 tablespoon light soy sauce Chinese
- 1 teaspoon dark soy sauce Chinese
- 1 handful cilantro sprigs

Nutrition:

1. Calories: 860 calories
2. Carbohydrate: 11 grams
3. Cholesterol: 85 milligrams
4. Fat: 81 grams
5. Fiber: 4 grams
6. Protein: 22 grams
7. SaturatedFat: 21 grams
8. Sodium: 680 milligrams
9. Sugar: 2 grams

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