

Vermicelli in Chili Oil, Soy Sauce, and Vinegar

Yield: 4 min
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-dumplings-chili-oil-recipe>

Ingredients:

- 6 ounces mung bean vermicelli
- 4 tablespoons chili oil
- 1 tablespoon light soy sauce
- 2 teaspoons chinkiang vinegar
- 1 teaspoon sugar
- 1/4 teaspoon salt
- 2 tahini tablesoons, optional
- 3 tablespoons roasted peanuts roughly chopped
- 2 scallions thinly sliced
- 3 tablespoons chopped fresh cilantro

Nutrition:

1. Calories: 170 calories
2. Carbohydrate: 3 grams
3. Fat: 17 grams
4. Fiber: 1 grams
5. Protein: 2 grams
6. SaturatedFat: 1.5 grams
7. Sodium: 400 milligrams
8. Sugar: 2 grams

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