

Restaurant-style Sichuan Dry Fried String Beans (?????)

Yield: 4 min
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-string-bean-and-ground-pork-recipe>

Ingredients:

- 1 pound string beans
- 1/4 cup vegetable oil
- 2 teaspoons Sichuan peppercorns
- 1 teaspoon minced ginger
- 3 cloves garlic minced
- 3 red chilies dried, deseeded and chopped, optional
- 4 ounces ground pork or chicken
- 1 tablespoon Shaoxing wine
- 1 tablespoon light soy sauce
- 1/4 teaspoon dark soy sauce optional, mostly for color
- 1/4 teaspoon sugar
- salt to taste

Nutrition:

1. Calories: 250 calories
2. Carbohydrate: 10 grams
3. Cholesterol: 20 milligrams
4. Fat: 20 grams
5. Fiber: 4 grams
6. Protein: 8 grams
7. SaturatedFat: 3 grams
8. Sodium: 460 milligrams
9. Sugar: 4 grams

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