

Spicy Vermicelli Stir-fry (????)

Yield: 2 min
Total Time: 10 min

Recipe from: <https://www.recipeschoose.com/recipes/indian-chinese-chilli-pork-recipe>

Ingredients:

- 3 1/2 ounces vermicelli noodles dry mung bean
- 1 1/2 tablespoons cooking oil
- 1 tablespoon bean paste Sichuan chilli, see note 1
- 1/2 teaspoon chilli powder
- 5 1/4 ounces minced pork / beef
- 1 teaspoon minced ginger
- 1 teaspoon Shaoxing rice wine
- 1/2 teaspoon light soy sauce
- 1 cup hot water 1 cup + 1 tablespoon
- 1 teaspoon sugar
- 1/4 teaspoon white pepper
- 1 stalk spring onion chopped
- 2 cloves garlic crushed
- 1 chilli fresh, for garnishing, optional

Nutrition:

1. Calories: 440 calories
2. Carbohydrate: 43 grams
3. Cholesterol: 90 milligrams
4. Fat: 18 grams
5. Fiber: 2 grams
6. Protein: 24 grams
7. SaturatedFat: 3 grams
8. Sodium: 260 milligrams
9. Sugar: 5 grams

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