

Biang Biang Noodles (Chinese Hot Sauce Noodles)

Yield: 4 min
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/indian-recipe-sauce-vegan-coriander-bay-leaf-anise>

Ingredients:

- 2 tablespoons soy sauce
- 1 bulb garlic grated
- 2 cups peanut oil or a vegetable oil with a high smoke point
- 1/2 cup chili powder Chinese, or Korean chili powder
- 1/4 cup white sesame seeds
- 2 star anise
- 2 bay leaves dried
- 1 teaspoon coriander powder
- 1 teaspoon cumin powder
- 2 tablespoons Sichuan peppercorn ground
- 3/4 cup soy sauce
- 1/4 cup water
- 1 tablespoon light brown sugar or white sugar
- 2 teaspoons Sichuan peppercorn whole
- 1 star anise
- 1/2 cinnamon stick
- 2 whole cloves
- 1/3 cup chinkiang vinegar
- 1 tablespoon peanut oil or vegetable oil
- 3 Roma tomatoes chopped
- 3 tablespoons tomato paste
- 4 noodles servings homemade fresh, or 7 oz. / 200 g dried noodles
- 1 cucumber sliced, Optional
- 4 radish small, sliced, Optional
- 2 green onions chopped
- 1 stalk cilantro chopped, Optional

Nutrition:

1. Calories: 1170 calories
2. Carbohydrate: 28 grams
3. Cholesterol: 5 milligrams
4. Fat: 118 grams
5. Fiber: 8 grams
6. Protein: 9 grams
7. SaturatedFat: 20 grams
8. Sodium: 3340 milligrams
9. Sugar: 10 grams

Thank you for visiting our website. Hope you enjoy Biang Biang Noodles (Chinese Hot Sauce Noodles) above. You can see more 15 indian recipe sauce vegan coriander bay leaf anise Savor the mouthwatering goodness! to get more great cooking ideas.