

Jajangmyeon (Korean Black Bean Sauce Noodles)

Yield: 5 min
Total Time: 55 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-black-bean-paste-noodles-recipe>

Ingredients:

- 1 package wheat noodles thick, cooked according to package directions
- 2 tablespoons vegetable oil divided
- 3 tablespoons black bean paste chunjang
- 200 grams pork loin slightly under 1/2 lb, or pork belly, cubed
- 1 large onion diced
- 1 large potato diced
- 1 zucchini cubed
- 1/2 cup water or vegetable stock
- 2 tablespoons potato starch
- 3/4 cup water depending on how thick you'd like the sauce
- 1 tablespoon sesame oil
- 1/2 cucumber sliced
- hard boiled eggs optional

Nutrition:

1. Calories: 240 calories
2. Carbohydrate: 20 grams
3. Cholesterol: 25 milligrams
4. Fat: 13 grams
5. Fiber: 3 grams
6. Protein: 11 grams
7. SaturatedFat: 2.5 grams
8. Sodium: 35 milligrams
9. Sugar: 4 grams

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