

Lucky Chinese New Year Dumplings and Noodles

Yield: 4 min
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/noodle-recipe-for-chinese-new-year>

Ingredients:

- 1/2 pound ground beef
- 2 cloves garlic minced
- 2 teaspoons minced ginger
- 1/4 cup wood ear mushrooms re-hydrated and roughly chopped
- 1/4 cup sliced green onions
- 1/4 cup chopped cilantro
- 1/2 teaspoon sesame oil
- 1/4 teaspoon salt
- 1/2 teaspoon freshly ground pepper
- wonton wrappers fresh, as needed
- 3 tablespoons oil
- 3 cloves garlic minced
- 1 tablespoon ginger minced
- 1 1/2 tablespoons dark soy sauce
- 1 1/2 tablespoons black vinegar
- 1 1/2 tablespoons toasted sesame oil
- 1/2 teaspoon Szechuan peppercorns ground
- 1 teaspoon crushed red pepper flakes
- 2 teaspoons sugar
- noodles choice, cooked according to the package and drained well
- sliced green onions
- chopped cilantro
- toasted sesame seeds

Nutrition:

1. Calories: 360 calories
2. Carbohydrate: 17 grams

3. Cholesterol: 50 milligrams
 4. Fat: 27 grams
 5. Fiber: 2 grams
 6. Protein: 15 grams
 7. SaturatedFat: 5 grams
 8. Sodium: 530 milligrams
 9. Sugar: 3 grams
 10. TransFat: 0.5 grams
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