

# SCHEZWAN SAUCE

Yield: 4 min  
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/persian-green-sauce-recipe>

## Ingredients:

- 25 dried red chilies nos –, if you wan your sauce less spicy then deseed it, I like the heat so I didn't
- white vinegar
- chilies
- 1/4 garlic cloves th cup –, finely chopped or minced
- 4 tablespoons ginger grated
- 8 tablespoons tomato ketchup or as needed
- 1 tablespoon soya sauce
- 2 tablespoons green chilies chopped finely
- 1/4 green onions th cup packed – White part of the, chopped finely
- 1/4 green onion th cup packed – Green part of the, chopped finely
- 1/4 celery stalks th cup –, chopped finely or Coriander stems chopped finely
- 4 tablespoons vinegar to add at last after making the sauce
- 1 teaspoon peppercorns – Schezwan, powdered or Black pepper powder
- 2 teaspoons sugar
- 1/4 sesame oil th cup –, or normal cooking oil
- salt to taste

## Nutrition:

1. Calories: 110 calories
2. Carbohydrate: 19 grams
3. Cholesterol: 5 milligrams
4. Fat: 2.5 grams
5. Fiber: 3 grams
6. Protein: 4 grams
7. SaturatedFat: 0.5 grams
8. Sodium: 840 milligrams
9. Sugar: 9 grams

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