

vermicelli Stir Fry

Yield: 4 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-stir-fry-vermicelli-recipe>

Ingredients:

- 1/4 pound vermicelli
- 1/3 pound ground pork or beef
- 1 pinch salt
- 2 tablespoons cooking oil
- 1 tablespoon doubanjiang
- 2 tablespoons soy sauce
- 3 scallion white part and green part minced separately
- 2 cloves garlic minced
- 1 teaspoon minced ginger
- 1 teaspoon sugar
- 1 red chili finely sliced
- 1 green pepper finely sliced
- 1 1/4 cups water or chicken stock
- 2 tablespoons scallion chopped

Nutrition:

1. Calories: 290 calories
2. Carbohydrate: 26 grams
3. Cholesterol: 25 milligrams
4. Fat: 15 grams
5. Fiber: 2 grams
6. Protein: 11 grams
7. SaturatedFat: 3.5 grams
8. Sodium: 550 milligrams
9. Sugar: 3 grams

Thank you for visiting our website. Hope you enjoy vermicelli Stir Fry above. You can see more 17 vietnamese stir fry vermicelli recipe Taste the magic today! to get more great cooking ideas.