

《独具风味的麻辣面食重庆小面》

独具风味的麻辣面食重庆小面，不仅吸引了当地人，同时还吸引着全国各地的游客。

The unique flavor of Chongqing Xiaomian, a spicy noodle dish, attracts not only locals, but also visitors from across the nation.

Traditionally the distinctive noodles, whether dry or soupy, were served alone with chili sauce, though today beef, intestines and pea paste are frequently added to compliment the dish.

The essence of Chongqing Xiaomian lies in its rich seasonings, such as chili, pepper, mashed garlic, ginger, scallion, sesame and preserved Sichuan pickles. The mix of more than 10 seasonings creates a delicious chili-infused Chongqing flavor.



A cook boils noodles in a restaurant in Southwest China's Chongqing Municipality on April 12. Photo: Xinhua



A cook fills a bowl with various seasonings including chili, pepper, crushed garlic, ginger and scallion, mixing them together before adding fresh noodles. Photo: Xinhua



Two bowls of dry noodles with pea paste and beef are ready to serve in a restaurant in Chongqing on April 12. Photo: Xinhua



A customer mixes their bowl of noodles before taking a bite in a restaurant in Chongqing on April 12. Photo: Xinhua