## RecipesCh@\_se

## Chinese Steamed Buns with Meat Filling

Yield: 24 min Total Time: 240 min

Recipe from: https://www.recipeschoose.com/recipes/steamed-chinese-egg-and-pork-recipe

## **Ingredients:**

- 8 ounces pork chopped
- 4 ounces shrimp drained and chopped
- 1 teaspoon salt
- 2 green onions
- 1 tablespoon fresh ginger root chopped
- 1 tablespoon light soy sauce
- 1 tablespoon rice wine
- 1 tablespoon vegetable oil
- 1 tablespoon white sugar
- ground black pepper to taste
- 2 1/2 tablespoons water
- 1 buns recipe Chinese Steamed

## Nutrition:

- 1. Calories: 30 calories
- 2. Carbohydrate: 1 grams
- 3. Cholesterol: 15 milligrams
- 4. Fat: 1.5 grams
- 5. Protein: 3 grams
- 6. Sodium: 150 milligrams
- 7. Sugar: 1 grams

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