

Dong Po (Chinese Pork Belly)

Yield: 6 min
Total Time: 135 min

Recipe from: <https://www.recipeschoose.com/recipes/traditional-chinese-pork-belly-recipe-instant-pot>

Ingredients:

- 1 pound pork belly
- 3 tablespoons vegetable oil
- 1/4 cup light soy sauce
- 1/4 cup dark soy sauce
- 1/2 cup cooking wine Chinese rice
- 3 1/2 ounces chinese rock sugar
- 1 piece fresh ginger peeled and grated
- 8 spring onions sliced

Nutrition:

1. Calories: 490 calories
2. Carbohydrate: 6 grams
3. Cholesterol: 55 milligrams
4. Fat: 47 grams
5. Fiber: 1 grams
6. Protein: 9 grams
7. SaturatedFat: 15 grams
8. Sodium: 1350 milligrams
9. Sugar: 2 grams

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