

Sichuan Braised Pork Cheeks

Yield: 5 min
Total Time: 65 min

Recipe from: <https://www.recipeschoose.com/recipes/cardamum-chinese-recipe>

Ingredients:

- 3 pounds pork cheeks
- 1 piece ginger 1 to 2-inch
- 2 scallions
- 1 tablespoon vegetable oil
- 6 tablespoons chili bean paste
- 5 cups stock water
- 1/4 cup rice wine shaoxing
- 1 tablespoon dark soy sauce
- 1 teaspoon Sichuan peppercorns
- 1 cardamom tsao kor cao false, optional
- cilantro garnish, optional
- 1 tablespoon cooking oil browning
- salt

Nutrition:

1. Calories: 610 calories
2. Carbohydrate: 16 grams
3. Cholesterol: 190 milligrams
4. Fat: 27 grams
5. Fiber: 2 grams
6. Protein: 69 grams
7. SaturatedFat: 6 grams
8. Sodium: 950 milligrams
9. Sugar: 6 grams

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