

Sticky Rice with Chinese Sausage

Yield: 9 min
Total Time: 180 min

Recipe from: <https://www.recipeschoose.com/recipes/sweet-rice-chinese-sausage-recipe>

Ingredients:

- 1 cup sweet rice Chinese or Japanese short-grain sticky, "
- 1 cup dried black mushrooms Chinese, * or dried shiitake mushrooms, 1 1/2 oz
- 5 chinese sausages *, 6 to 8 oz total
- 1 tablespoon peanut oil
- 1 tablespoon peeled fresh ginger minced
- 1/2 cup scallion thinly sliced, white and pale green parts only; from 1 bunch
- 1 1/2 cups chestnuts bottled peeled cooked whole, from a 14- to 15-oz jar, drained and coarsely chopped
- 1/3 cup chinese rice wine or medium-dry Sherry
- 3 tablespoons soy sauce
- 2 tablespoons oyster sauce
- 2 teaspoons sesame oil Asian
- 1 teaspoon salt
- 1/2 teaspoon white pepper
- 2 cups reduced sodium chicken broth
- scallion greens Garnish: thinly sliced, optional

Nutrition:

1. Calories: 310 calories
2. Carbohydrate: 37 grams
3. Cholesterol: 10 milligrams
4. Fat: 13 grams
5. Fiber: 3 grams
6. Protein: 8 grams
7. Sodium: 1190 milligrams

Thank you for visiting our website. Hope you enjoy Sticky Rice with Chinese Sausage above. You can see more 17 sweet rice chinese sausage recipe Cook up something special! to get more great cooking ideas.