

# Chinese Rice Cake Soup

Yield: 4 min  
Total Time: 45 min

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

## Ingredients:

- 1/2 pound pork lean, or chicken, about 250g, cut into small, thin strips
- 2 teaspoons Shaoxing wine
- 1 tablespoon light soy sauce
- 1/2 teaspoon sesame oil
- 1/4 teaspoon white pepper
- 2 teaspoons cornstarch
- 1 teaspoon water
- 4 tablespoons vegetable oil divided
- 4 slices ginger julienned
- 3 scallions thinly sliced on an angle, white and green parts separated
- 1 small carrot 80g, thinly sliced
- 1 1/4 pounds napa cabbage 570g, stems cut into 1/2-inch pieces and leaves cut into 1-inch pieces
- 4 cups low sodium chicken stock about 1 liter
- 4 cups water about 1 liter
- 1/2 teaspoon white pepper
- 1 teaspoon sesame oil
- 1 tablespoon light soy sauce
- 1 pound rice cakes about 500g, the type that are oval-shaped slices

## Nutrition:

1. Calories: 750 calories
2. Carbohydrate: 103 grams
3. Cholesterol: 40 milligrams
4. Fat: 26 grams
5. Fiber: 7 grams
6. Protein: 28 grams
7. SaturatedFat: 3.5 grams
8. Sodium: 660 milligrams
9. Sugar: 4 grams

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