

Pressure Cooker Beef Brisket Stew with Daikon

Yield: 4 min
Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-beef-brisket-daikon-recipe>

Ingredients:

- 1 1/3 pounds beef brisket
- 1 daikon radish Chinese, note: not the Korean & Japanese radish
- 1 tablespoon chili bean paste or chu hou paste if you don't like spicy
- 1 tablespoon oyster sauce
- 1 tablespoon dark soy sauce
- 1 tablespoon soy sauce
- 1 tablespoon sugar
- 1 tablespoon Shaoxing rice wine
- 3 stalks green onion cut into 2 inch long
- 4 slices ginger
- 4 cloves garlic smashed
- 1 cinnamon stick
- 1 star anise
- 2 cardamoms black
- 1 tangerine peel
- green onion for garnish, optional
- cornstarch slurry cornstarch-to-water ratio: 1:2

Nutrition:

1. Calories: 310 calories
2. Carbohydrate: 16 grams
3. Cholesterol: 95 milligrams
4. Fat: 11 grams
5. Fiber: 3 grams
6. Protein: 34 grams
7. SaturatedFat: 4.5 grams
8. Sodium: 730 milligrams

9. Sugar: 6 grams

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