

# Chinese Sticky Pork Belly

Yield: 4 min  
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-pork-belly-recipe-pressure-cooker>

## Ingredients:

- 2 1/4 pounds pork belly
- 1 teaspoon ginger paste
- 1 teaspoon garlic paste
- 1 teaspoon salt
- 1 tablespoon rice wine vinegar
- 1 tablespoon apple cider vinegar optional, but I find it adds lovely flavour
- 1 tablespoon sugar
- 2 tablespoons vegetable oil
- 1 pinch salt
- 1 pinch pepper
- 1 ginger peeled and finely chopped
- 2 red chillies finely sliced, or to taste
- 2 tablespoons honey
- 2 tablespoons brown sugar
- 3 tablespoons soy sauce

## Nutrition:

1. Calories: 1450 calories
2. Carbohydrate: 22 grams
3. Cholesterol: 180 milligrams
4. Fat: 140 grams
5. Fiber: 1 grams
6. Protein: 24 grams
7. SaturatedFat: 48 grams
8. Sodium: 1430 milligrams
9. Sugar: 17 grams

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