

# Spicy Stir-fried Rice Cakes

Yield: 4 min  
Total Time: 25 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-brown-sugar-rice-cakes-recipe>

## Ingredients:

- 3 tablespoons oil divided
- 8 ounces pork belly thinly sliced
- 1 tablespoon ginger minced
- 3 cloves garlic thinly sliced
- 1 medium onion cut into small wedges
- 2 jalapeno peppers de-seeded and thinly sliced
- 2 chilies Thai red bird, sliced, optional
- 3 scallions cut into 2 inch lengths
- 1 pound rice cakes
- 1 tablespoon Shaoxing wine
- 1 teaspoon soy sauce
- 1 1/2 teaspoons sugar
- 1/4 teaspoon Sichuan peppercorn powder
- 1 teaspoon bean paste spicy

## Nutrition:

1. Calories: 870 calories
2. Carbohydrate: 99 grams
3. Cholesterol: 40 milligrams
4. Fat: 45 grams
5. Fiber: 6 grams
6. Protein: 14 grams
7. SaturatedFat: 13 grams
8. Sodium: 200 milligrams
9. Sugar: 5 grams

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