

Chinese BBQ Yuba Ribs

Yield: 4 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-yuba-recipe>

Ingredients:

- 6 ounces bean curd sticks dried
- 1/2 inch ginger root piece of, minced
- 2 garlic cloves minced
- 3 tablespoons soy sauce or tamari
- 2 tablespoons rice vinegar
- 2 tablespoons maple syrup
- 1 tablespoon tomato paste
- 2 tablespoons Chinese 5 spice
- 1 teaspoon smoked paprika
- 1/4 teaspoon cracked black pepper fresh

Nutrition:

1. Calories: 45 calories
2. Carbohydrate: 11 grams
3. Fiber: 2 grams
4. Protein: 1 grams
5. Sodium: 630 milligrams
6. Sugar: 6 grams

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