

Slow Cooker Lion's Head Meatballs With Collard Greens

Yield: 4 min
Total Time: 500 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-collard-greens-recipe>

Ingredients:

- 1 pound ground pork
- 1 cup scallions chopped, green and white parts included
- 2 tablespoons soy sauce
- 1 tablespoon sugar
- 1 tablespoon Shaoxing wine I use white cooking wine and it works just fine
- 1 tablespoon minced garlic
- 1 tablespoon fresh ginger minced
- 1 teaspoon kosher salt
- 1/2 teaspoon sesame oil
- 1 large egg
- 2 tablespoons corn starch
- 2 tablespoons olive oil
- 1 pound collard greens leaves separated from stems and torn into 2-2.5 inch pieces
- 2 cups low sodium chicken broth
- salt
- pepper
- rice noodles or steamed white rice for serving

Nutrition:

1. Calories: 500 calories
2. Carbohydrate: 24 grams
3. Cholesterol: 135 milligrams
4. Fat: 34 grams
5. Fiber: 6 grams
6. Protein: 27 grams
7. SaturatedFat: 10 grams
8. Sodium: 1390 milligrams

9. Sugar: 4 grams

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