

# Xiao Long Bao (Shanghai Soup Dumplings)

Yield: 16 min  
Total Time: 85 min

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

## Ingredients:

- 4 ounces pork skin rinsed and finely diced
- 2 scallions trimmed and chopped
- 1 piece ginger peeled, cut into matchsticks
- 8 napa cabbage leaves large, trimmed and blanched
- 4 tablespoons chinese black vinegar
- 5 ounces pork belly cubed
- 1 teaspoon sugar
- 1 teaspoon soybean paste Chinese
- 1 teaspoon dark soy sauce
- 1 teaspoon sesame oil Asian
- 1 teaspoon kosher salt
- 1/4 teaspoon ground white pepper freshly
- 1/2 cup flour

## Nutrition:

1. Calories: 130 calories
2. Carbohydrate: 16 grams
3. Cholesterol: 5 milligrams
4. Fat: 5 grams
5. Fiber: 4 grams
6. Protein: 5 grams
7. SaturatedFat: 1.5 grams
8. Sodium: 220 milligrams
9. Sugar: 4 grams

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