

Panfried Chinese Pork Pie (Xian Bing)

Yield: 12 min
Total Time: 50 min

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

Ingredients:

- 1 1/2 batches dough for Bacon and Scallion Pancakes made with half the quantity of salt
- 5 ounces savoy cabbage leaves blanched whole or halved, drained, and finely chopped
- 2 teaspoons minced ginger
- 1 green onion medium, green and white parts, finely chopped
- 2 dill rounded tablespoons chopped
- 8 ounces ground pork 210g-240g, or dark meat chicken
- 1/4 teaspoon white pepper
- 1 1/2 teaspoons sesame oil
- 1 tablespoon regular soy sauce plus more as needed
- 1 tablespoon Shaoxing rice wine
- 1 tablespoon water
- neutral oil such as canola, for panfrying
- oil Chile
- chinkiang vinegar or rice vinegar

Nutrition:

1. Calories: 90 calories
2. Cholesterol: 15 milligrams
3. Fat: 8 grams
4. Protein: 3 grams
5. SaturatedFat: 2 grams
6. Sodium: 85 milligrams

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