

Chinese Chicken Steam Buns

Yield: 12 min
Total Time: 40 min

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

Ingredients:

- 4 boneless, skinless chicken breasts
- 1 tablespoon olive oil
- 12 buns packaged frozen steam, at least; get them from the frozen food aisle at an Asian grocery store; in a pinch, use small flour to...
- 4 cups snow peas fresh, also known sometimes mange tout, julienned, cut into thin strips
- 2 tablespoons sesame seeds
- 2 tablespoons rice vinegar
- 1 tablespoon miso paste
- 1 tablespoon sesame oil
- 1 bunch radishes thinly sliced
- 1/2 English cucumber seedless, thinly sliced
- 1 cup distilled vinegar
- 1 teaspoon salt plus extra for seasoning
- 1 tablespoon sugar
- 3 tablespoons hoisin sauce
- 1/4 cup mayonnaise
- fresh cilantro optional
- peanuts optional

Nutrition:

1. Calories: 230 calories
2. Carbohydrate: 23 grams
3. Cholesterol: 30 milligrams
4. Fat: 9 grams
5. Fiber: 2 grams
6. Protein: 14 grams
7. SaturatedFat: 1.5 grams
8. Sodium: 550 milligrams
9. Sugar: 6 grams

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