

Chinese Egg Dumplings

Yield: 15 min
Total Time: 90 min

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

Ingredients:

- 4 eggs
- 2 teaspoons cornstarch
- 1 teaspoon water
- 1/4 teaspoon salt
- 3 ounces ground pork
- 3 water chestnuts minced
- 1 1/2 teaspoons green onions finely chopped
- 1 teaspoon cornstarch
- 1/2 teaspoon fresh ginger finely shredded
- 1/2 teaspoon white sugar
- 1/2 teaspoon salt
- 1/4 teaspoon toasted sesame oil
- 3/4 cup chicken broth
- 1 tablespoon soy sauce
- 1/2 teaspoon dry sherry
- 1/4 teaspoon salt
- 1/2 teaspoon white sugar
- 1/4 teaspoon black pepper

Nutrition:

1. Calories: 50 calories
2. Carbohydrate: 3 grams
3. Cholesterol: 60 milligrams
4. Fat: 3 grams
5. Protein: 3 grams
6. SaturatedFat: 1 grams
7. Sodium: 240 milligrams

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