

Chinese Braised Daikon Radish

Yield: 3 min
Total Time: 35 min

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

Ingredients:

- 1 tablespoon vegetable oil
- 2 green onions chopped
- 1 teaspoon minced ginger
- 450 grams ground meat beef, pork, chicken, or turkey
- 2 teaspoons doubanjiang Spicy Fermented Bean Paste
- 1 daikon radish about 700 grams / 1 pound
- 2 cups chicken stock vegetable stock, or water
- 1 tablespoon soy sauce
- 1 tablespoon Shaoxing wine or dry sherry, optional
- 1 tablespoon sugar
- 1/8 teaspoon five spice powder the homemade version works better
- 1/4 teaspoon fine sea salt or to taste

Nutrition:

1. Calories: 390 calories
2. Carbohydrate: 12 grams
3. Cholesterol: 100 milligrams
4. Fat: 21 grams
5. Protein: 35 grams
6. SaturatedFat: 6 grams
7. Sodium: 830 milligrams
8. Sugar: 8 grams
9. TransFat: 1.5 grams

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