

Ground Pork Chinese Chile

Yield: 4 min
Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/spicy-ground-pork-pork-recipe-chinese>

Ingredients:

- 2 pounds ground pork
- 2 yellow onions large, small diced
- 1 green bell pepper large, seeded and small diced
- 4 jalapeños seeded and minced
- 1 tablespoon olive oil
- 4 cloves garlic minced
- 1 tablespoon fresh ginger grated
- 1 tablespoon Sichuan peppercorns crushed
- 1 tablespoon five spice powder
- 1/4 cup low sodium soy sauce
- 1/4 cup hoisin sauce
- 12 ounces amber colored beer
- 14 ounces crushed tomatoes
- 1 tablespoon rice wine vinegar
- oil Chinese hot chile
- cilantro minced

Nutrition:

1. Calories: 800 calories
2. Carbohydrate: 27 grams
3. Cholesterol: 165 milligrams
4. Fat: 57 grams
5. Fiber: 7 grams
6. Protein: 43 grams
7. SaturatedFat: 19 grams
8. Sodium: 1060 milligrams
9. Sugar: 8 grams

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