

Pork & Leek over Ginger Rice

Yield: 4 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-minced-pork-over-rice-recipe>

Ingredients:

- 4 cups rice uncooked
- 30 grams fresh ginger peeled and chopped
- 8 cups stock or whatever amount your type of rice normally requires
- 1 tablespoon light soy sauce
- 1 tablespoon mirin
- 1 teaspoon sake
- salt to taste
- nori seaweed – to serve, optional
- 300 grams pork shoulders, thinly sliced
- salt
- white pepper
- 1 tablespoon corn starch
- 1 tablespoon Shao xing wine
- 3 stalks leek white part only, very thinly sliced
- 1/4 cup stock or water
- 1 teaspoon soy sauce
- 1 teaspoon mirin
- oil for sauteing

Nutrition:

1. Calories: 620 calories
2. Carbohydrate: 80 grams
3. Cholesterol: 65 milligrams
4. Fat: 15 grams
5. Fiber: 1 grams
6. Protein: 36 grams
7. SaturatedFat: 2 grams
8. Sodium: 1430 milligrams
9. Sugar: 10 grams

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