

The Chinese Braised Pork and Taro

Yield: 4 min
Total Time: 75 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-taro-pudding-recipe>

Ingredients:

- 1 pound pork belly
- 5/8 tablespoon beancurd red preserved
- 1 tablespoon Shaoxing wine
- 1 1/2 tablespoons oyster sauce
- 1/4 teaspoon Chinese five-spice powder
- 1/4 teaspoon ground white pepper
- dark soy sauce
- pork skin
- 1 pound taro
- 5/8 tablespoon beancurd red preserved
- 1/4 teaspoon Chinese five-spice powder
- 1 tablespoon Shaoxing wine
- 2 tablespoons vegetable oil
- 1 tablespoon garlic minced
- 2 tablespoons onion finely chopped
- 1 9/16 tablespoons beancurd cubes red preserved, 1 cube is about 10g
- 1 tablespoon Shaoxing wine
- 1 tablespoon sugar
- 1 star anise about 6 star-points
- 5/8 cup chicken stock or water if not available

Nutrition:

1. Calories: 840 calories
2. Carbohydrate: 38 grams
3. Cholesterol: 80 milligrams
4. Fat: 68 grams
5. Fiber: 5 grams

6. Protein: 16 grams
7. SaturatedFat: 22 grams
8. Sodium: 540 milligrams
9. Sugar: 4 grams

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