

Sticky Chinese Pork Belly

Yield: 4 min
Total Time: 65 min

Recipe from: <https://www.recipeschoose.com/recipes/simple-chinese-ginger-chicken-recipe>

Ingredients:

- 2 1/4 pounds pork belly rindless, slices chopped in half, each piece being approx. the length of your index finger
- 4 1/4 cups chicken /veg stock
- 1 ginger thumb sized piece of, peeled and finely chopped
- 3 cloves garlic peeled and chopped in half
- 1 tablespoon rice wine
- 1 tablespoon caster sugar
- 2 tablespoons vegetable oil
- 1 pinch salt and pepper
- 1 ginger thumb-sized piece of, peeled and minced
- 1 red chilli finely chopped
- 2 tablespoons honey
- 2 tablespoons brown sugar
- 3 tablespoons dark soy sauce
- 1 teaspoon lemon grass paste

Nutrition:

1. Calories: 1730 calories
2. Carbohydrate: 26 grams
3. Cholesterol: 335 milligrams
4. Fat: 147 grams
5. Fiber: 1 grams
6. Protein: 72 grams
7. SaturatedFat: 50 grams
8. Sodium: 1010 milligrams
9. Sugar: 16 grams

Thank you for visiting our website. Hope you enjoy Sticky Chinese Pork Belly above. You can see more 19 simple chinese ginger chicken recipe Experience flavor like never before! to get more great

cooking ideas.