

Chinese Steamed Ribs with Black Bean Sauce

Yield: 4 min
Total Time: 100 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-ribs-recipe-pressure-cooker>

Ingredients:

- 1 1/8 pounds ribs around 1 pound, cut into one-bite pieces
- 1 ginger thumb
- 1 pinch salt
- 2 teaspoons sugar
- 1 tablespoon Chinese cooking wine or rice wine
- 1 tablespoon fermented black bean Chines
- 2 garlic cloves
- 2 tablespoons cornstarch
- 2 tablespoons water
- 1 red pepper fresh Thai
- 1 tablespoon green onion finely chopped, and coriander

Nutrition:

1. Calories: 330 calories
2. Carbohydrate: 13 grams
3. Cholesterol: 75 milligrams
4. Fat: 18 grams
5. Fiber: 1 grams
6. Protein: 26 grams
7. SaturatedFat: 6 grams
8. Sodium: 140 milligrams
9. Sugar: 4 grams

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