

Stir-Fried Rice Cakes with Pork

Yield: 2 min
Total Time: 80 min

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

Ingredients:

- 4 dried shiitake mushrooms medium
- 8 ounces pork butt cut into ¼ x 1-inch thin strips
- 10 ounces rice cakes thinly sliced
- 2 shallots small, thinly sliced
- 2 garlic cloves peeled and smashed
- 4 green onions cut and discard the top green part, cut the rest into 1-inch pieces
- 1 teaspoon Shaoxing rice wine
- 10 ounces napa cabbage cut into thin strips
- ¼ cup low sodium chicken broth or water
- ¼ cup soaking liquid from shiitake mushrooms
- vegetable oil
- soy sauce
- 1 pinch salt
- 1 pinch sugar
- 1/8 teaspoon corn starch
- ¼ teaspoon vegetable oil
- ¼ teaspoon salt
- ¼ teaspoon sugar
- 1 teaspoon soy sauce
- 1 dash ground white pepper
- 1/2 teaspoon corn starch
- 1/2 teaspoon sesame oil
- 1/2 teaspoon corn starch
- 1 teaspoon cold water

Nutrition:

1. Calories: 1010 calories
2. Carbohydrate: 146 grams
3. Cholesterol: 70 milligrams

4. Fat: 31 grams
5. Fiber: 9 grams
6. Protein: 37 grams
7. SaturatedFat: 7 grams
8. Sodium: 1770 milligrams
9. Sugar: 5 grams

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