

Chinatown-Inspired Pork Ribs with Scallion Rice

Yield: 6 min
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-spicy-pork-spare-ribs-recipe>

Ingredients:

- 3 pounds pork spareribs cut into individual ribs
- 2 tablespoons sesame oil
- 1 teaspoon kosher salt
- 1/2 cup soy sauce
- 1/2 cup water
- 1/2 cup hoisin sauce
- 3 tablespoons honey
- 1 teaspoon onion powder toasted
- 1 teaspoon garlic powder roasted
- 1/2 teaspoon five spice Chinese
- 2 teaspoons ginger powder
- 1 tablespoon cider vinegar
- 1 teaspoon red food coloring optional
- 1 tablespoon beet optional
- 1/2 cup sliced green onions thinly, white and light green portions
- 2 teaspoons vegetable oil
- 1 cup long grain rice
- 2 cups water
- 1 teaspoon kosher salt
- green onions Green portion of, thinly sliced on the bias, for garnish, optional

Nutrition:

1. Calories: 890 calories
2. Carbohydrate: 46 grams
3. Cholesterol: 180 milligrams
4. Fat: 59 grams
5. Fiber: 2 grams

6. Protein: 38 grams
 7. SaturatedFat: 19 grams
 8. Sodium: 2530 milligrams
 9. Sugar: 15 grams
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