

# Steamed Pork Belly with Preserved Mustard Greens

Yield: 6 min  
Total Time: 165 min

Recipe from: <https://www.recipeschoose.com/recipes/pickled-mustard-recipe-chinese>

## Ingredients:

- 2 1/4 pounds pork belly
- 2 2/3 cups mustard greens preserved, affiliate link
- water
- 2 tablespoons sugar
- cooking oil
- 3 cloves finely chopped garlic
- 2 tablespoons dark soy sauce affiliate link
- 1 1/2 tablespoons light soy sauce affiliate link
- 1 tablespoon sugar
- 1/2 tablespoon white vinegar
- 1/2 tablespoon Shaoxing cooking wine affiliate link
- 1/2 tablespoon white pepper

## Nutrition:

1. Calories: 930 calories
2. Carbohydrate: 9 grams
3. Cholesterol: 120 milligrams
4. Fat: 92 grams
5. Fiber: 1 grams
6. Protein: 16 grams
7. SaturatedFat: 32 grams
8. Sodium: 590 milligrams
9. Sugar: 7 grams

Thank you for visiting our website. Hope you enjoy Steamed Pork Belly with Preserved Mustard Greens above. You can see more 17 pickled mustard recipe chinese Unleash your inner chef! to get

more great cooking ideas.