

Spicy Black Bean Spare Ribs

Yield: 4 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-spare-ribs-with-black-bean-sauce-recipe>

Ingredients:

- 1 tablespoon vegetable oil
- 1 1/2 pounds pork spare ribs cut to 1-inch pieces
- 1 teaspoon ginger finely chopped
- 2 cloves garlic finely chopped
- 1 leek medium-sized, thinly sliced
- white sesame seeds for garnish, optional
- scallions Thinly sliced, or leeks for garnish, optional
- 3 tablespoons black bean sauce spicy, or 2 tablespoons black bean sauce with 1/2 tablespoon chili oil
- 2 tablespoons dark soy sauce
- 1 tablespoon chinese rice wine
- 1 teaspoon brown sugar
- 1 teaspoon cornstarch
- 1/2 cup water

Nutrition:

1. Calories: 560 calories
2. Carbohydrate: 12 grams
3. Cholesterol: 135 milligrams
4. Fat: 43 grams
5. Fiber: 1 grams
6. Protein: 27 grams
7. SaturatedFat: 14 grams
8. Sodium: 790 milligrams
9. Sugar: 5 grams

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