

Lo Mai Gai (Steamed Glutinous Rice with Chicken)

Yield: 8 min
Total Time: 100 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-steamed-glutinous-rice-in-lotus-recipe>

Ingredients:

- 8 ounces boneless, skinless chicken thighs thinly sliced
- 1 tablespoon rice wine Shao Hsing
- 1 tablespoon soy sauce
- 1 inch ginger knob, peeled
- 2 lap cheong Chinese sausages
- 2 cloves garlic minced
- shiitake mushrooms 6 Chinese, soaked and cut into thin strips
- 1 teaspoon dark soy sauce
- 1 teaspoon corn starch mixed with ½ cup, 120ml water
- 1 tablespoon vegetable oil
- 1 tablespoon sesame oil
- 2 cloves garlic minced
- 2 1/2 cups glutinous rice soaked for at least 4 hours or overnight
- 2 tablespoons soy sauce
- 1 tablespoon dark soy sauce
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 1/2 teaspoon five spice powder

Nutrition:

1. Calories: 520 calories
2. Carbohydrate: 49 grams
3. Cholesterol: 70 milligrams
4. Fat: 26 grams
5. Fiber: 2 grams
6. Protein: 22 grams
7. SaturatedFat: 8 grams

8. Sodium: 1600 milligrams
 9. TransFat: 1 grams
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