

# Steamed Minced Pork with Water Chestnut

Yield: 4 min  
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-steamed-minced-pork-with-salted-fish-recipe>

## Ingredients:

- 2/3 pound minced pork lean
- 2 water chestnuts peeled, minced finely
- 2 shallots peeled, minced finely
- 1 clove garlic peeled, minced finely
- 1 ginger 2-cm length, peeled, minced finely
- 1 stalk spring onion finely chopped
- 2 tablespoons salted fish minced finely
- 1 tablespoon cabbage preserved, tung choy, minced finely, optional
- 1 egg yolk
- 1 tablespoon light soy sauce
- 1 teaspoon sesame oil
- 1 tablespoon corn flour
- 1/2 teaspoon ground white pepper
- 1 dash salt optional
- 1 tablespoon light soy sauce
- 1/2 teaspoon dark soy sauce
- 2 tablespoons oil shallot, or garlic oil
- spring onions Some chopped
- red chilli Some, seeded, sliced

## Nutrition:

1. Calories: 300 calories
2. Carbohydrate: 21 grams
3. Cholesterol: 105 milligrams
4. Fat: 15 grams
5. Fiber: 1 grams

6. Protein: 20 grams
  7. SaturatedFat: 2.5 grams
  8. Sodium: 610 milligrams
  9. Sugar: 1 grams
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