

Cebu Style Steamed Rice

Yield: 6 min
Total Time: 55 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-steamed-prawn-dumpling-recipe>

Ingredients:

- 500 grams pork shoulder thinly sliced
- 15 prawns shelled
- 3/4 cup green peas fresh or frozen
- 3 tablespoons soy sauce
- 3 tablespoons Chinese cooking wine
- 2 tablespoons tapioca starch
- 1/2 teaspoon baking powder
- 1/2 cup corn flour
- 2 cups chicken stock
- 1/2 cup water
- 2 teaspoons sesame oil
- 2 shallots finely chopped
- 4 cloves garlic minced
- 1 teaspoon minced garlic
- 6 cups cooked rice
- 2 eggs beaten
- 2 tablespoons oil

Nutrition:

1. Calories: 350 calories
2. Carbohydrate: 25 grams
3. Cholesterol: 145 milligrams
4. Fat: 15 grams
5. Fiber: 2 grams
6. Protein: 27 grams
7. SaturatedFat: 3 grams
8. Sodium: 710 milligrams
9. Sugar: 3 grams

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