## RecipesCh@~se

## Pata Tim

Yield: 4 min Total Time: 80 min

Recipe from: https://www.recipeschoose.com/recipes/pork-leg-recipe-chinese-style

## **Ingredients:**

- 3 pounds pork leg whole
- 3 tablespoons oil
- 1/2 cup Chinese cooking wine
- 1/4 cup vinegar
- 1 cup soy sauce
- 1/2 cup sugar
- 3 pieces star anise
- 4 cups water
- 4 pieces shitake mushrooms
- 1 bok choy bundle, ends trimmed and leaves separated

## **Nutrition:**

Calories: 300 calories
Carbohydrate: 36 grams

3. Fat: 11 grams4. Fiber: 3 grams5. Protein: 8 grams

6. SaturatedFat: 1 grams7. Sodium: 3740 milligrams

8. Sugar: 28 grams

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