

Rice Cooker Chinese Sticky Rice

Yield: 10 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-sticky-rice-cooker-recipe>

Ingredients:

- 2 cups rice Thai glutinouse, see note below
- 1/2 pound ground pork
- 1/4 pound shrimp about 12 medium-sized
- 2 chinese sausages
- 3 dried shiitake mushrooms medium sized
- 3 tablespoons oyster sauce
- 1 tablespoon soy sauce tamari for gluten-free
- 1 tablespoon ginger grated
- 1 clove garlic minced or grated
- 1/2 teaspoon tapioca starch cornstarch okay
- 1/2 teaspoon sesame oil
- 1/4 teaspoon white pepper

Nutrition:

1. Calories: 180 calories
2. Carbohydrate: 14 grams
3. Cholesterol: 40 milligrams
4. Fat: 9 grams
5. Protein: 9 grams
6. SaturatedFat: 2 grams
7. Sodium: 410 milligrams

Thank you for visiting our website. Hope you enjoy Rice Cooker Chinese Sticky Rice above. You can see more 15 chinese sticky rice cooker recipe Ignite your passion for cooking! to get more great cooking ideas.