

Char Siu Bao {Roast Pork Buns} #SundaySupper

Yield: 4 min
Total Time: 65 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-stuffed-pork-loin-roast-recipe-boneless>

Ingredients:

- 2 pounds pork loin excess fat removed, cut into 3 pieces lengthwise
- 1/2 cup hoisin sauce
- 1/4 cup honey
- 1/4 cup soy sauce
- 1 tablespoon sesame oil
- 1 teaspoon rice wine vinegar
- 2 tablespoons ginger finely minced
- 2 tablespoons garlic finely minced
- 2 teaspoons Chinese five-spice powder
- 3 dashes white pepper
- 2 cups roast pork prepared, cut into 1/2 inch dice
- 1/3 cup hoisin sauce
- 1/3 cup soy sauce
- 3 1/2 tablespoons oyster sauce
- 3 teaspoons sesame oil
- 2 teaspoons rice wine vinegar
- 3 dashes white pepper
- 3 squares steamer and bamboo

Nutrition:

1. Calories: 730 calories
2. Carbohydrate: 49 grams
3. Cholesterol: 145 milligrams
4. Fat: 38 grams
5. Fiber: 3 grams
6. Protein: 50 grams
7. SaturatedFat: 11 grams

8. Sodium: 3500 milligrams

9. Sugar: 33 grams

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