

Double Egg Porridge with Minced Pork

Yield: 4 min
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-thousand-year-old-egg-porridge-recipe>

Ingredients:

- 5 1/4 ounces minced pork
- 1 tablespoon light soy sauce
- 1 tablespoon Shaoxing wine
- 1/2 tablespoon sesame oil
- 1 dash ground white pepper
- 2 tablespoons oil
- 1/2 medium onion peeled and diced into 0.5-cm pieces
- 1/2 small carrot peeled and diced into 1-cm cubes
- 1/2 cup long grain rice rinsed and drained, see Note 1 & 2
- 2 1/8 cups water or homemade stock
- 1 century egg peeled and cut into 6 quarters
- 1 chicken egg cracked into a bowl
- salt
- ground white pepper
- fresh coriander optional
- spring onion optional

Nutrition:

1. Calories: 260 calories
2. Carbohydrate: 23 grams
3. Cholesterol: 80 milligrams
4. Fat: 13 grams
5. Fiber: 1 grams
6. Protein: 11 grams
7. SaturatedFat: 2 grams
8. Sodium: 450 milligrams
9. Sugar: 1 grams

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