

Chinese Congee with Pork and Century Egg

Yield: 4 min

Total Time: 115 min

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

Ingredients:

- 1/2 cup white rice I am using jasmine white rice
- 2 1/2 liters water or stock
- 1 spring onion finely chopped
- coriander chopped
- 1 pinch salt
- 1/2 teaspoon salt
- 1 teaspoon cooking oil
- 1 century egg shelled and diced
- 1 cup minced pork
- 1/2 tablespoon cornstarch
- 1 teaspoon salt

Nutrition:

1. Calories: 150 calories
2. Carbohydrate: 20 grams
3. Cholesterol: 25 milligrams
4. Fat: 3.5 grams
5. Protein: 9 grams
6. SaturatedFat: 1 grams
7. Sodium: 1010 milligrams

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