

# XO Claypot Crab with Vermicelli (???????)

Yield: 4 min  
Total Time: 55 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-wide-vermicelli-recipe>

## Ingredients:

- 2 crab we used one male and one female mud crab
- 7 ounces pork mince
- 9/16 pound vermicelli a.k.a. cellophane noodles or green bean thread; pre-soak in cool water for 10 minutes, then drain to drip dry in...
- 1 onion finely chopped
- 1 sprig spring onion /scallion, finely chopped for garnishing, optional
- 1/2 clove garlic finely chopped
- 5 tablespoons XO sauce or to taste; reserve 2 tsp for the pork
- 9 tablespoons oil 3 tbsp for the crabs, 2 tbsp for the pork, 4 tbsp for the noodles, plus more for frying the crabs
- 1 chicken stock US cup, or to preference
- 1/2 tablespoon dark soy sauce
- 1 tablespoon Shaoxing rice wine
- 1/4 teaspoon salt or to taste
- 1/4 tablespoon sugar or to taste
- 1 tablespoon chicken bouillon powder 1/4 tbsp for the crabs and 3/4 tbsp for the pork
- 4 tablespoons potato starch

## Nutrition:

1. Calories: 780 calories
2. Carbohydrate: 77 grams
3. Cholesterol: 50 milligrams
4. Fat: 39 grams
5. Fiber: 4 grams
6. Protein: 30 grams
7. SaturatedFat: 4 grams
8. Sodium: 1250 milligrams

9. Sugar: 14 grams

---

Thank you for visiting our website. Hope you enjoy XO Claypot Crab with Vermicelli (?????) above. You can see more 18 chinese wide vermicelli recipe Dive into deliciousness! to get more great cooking ideas.