

Chinese Chive And Pressed Tofu Turnover

Yield: 4 min
Total Time: 210 min

Recipe from: <https://www.recipeschoose.com/recipes/pickled-spicy-chinese-chives-recipe>

Ingredients:

- 2 cups unbleached flour
- 1/2 teaspoon salt
- 2/3 cup warm water
- 4 teaspoons canola oil
- 1 cellophane noodles bundle, soaked in hot water to soften, drained well, and finely chopped
- 4 ounces pressed tofu finely chopped
- 1 1/2 cups chinese chives chopped
- 3/4 teaspoon salt
- 1/2 teaspoon white pepper
- 1/2 teaspoon sugar
- 1 tablespoon cornstarch
- 1 tablespoon sesame oil
- 1 large egg
- canola oil

Nutrition:

1. Calories: 420 calories
2. Carbohydrate: 52 grams
3. Cholesterol: 55 milligrams
4. Fat: 18 grams
5. Fiber: 3 grams
6. Protein: 13 grams
7. SaturatedFat: 2 grams
8. Sodium: 760 milligrams
9. Sugar: 1 grams

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