

# Steamed Pork Dim Sims

Yield: 20 min  
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/homemade-chinese-dim-sims-recipe>

## Ingredients:

- 7 15/16 ounces pork mince
- 3 fresh shiitake mushrooms thinly sliced
- 6 water chestnuts canned or fresh peeled, finely diced
- 4 green onions shallots, chopped
- 1 teaspoon grated ginger
- 1 tablespoon light soy sauce
- 20 wonton wrappers
- chilli sauce to serve
- soy sauce light, to serve

## Nutrition:

1. Calories: 60 calories
2. Carbohydrate: 8 grams
3. Cholesterol: 10 milligrams
4. Fat: 1 grams
5. Protein: 4 grams
6. Sodium: 150 milligrams

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