

Asian-Style Cabbage Rolls

Yield: 5 min
Total Time: 65 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-sausage-roll-recipe>

Ingredients:

- 2 tablespoons canola oil
- 1 teaspoon sesame oil Asian
- 2 inches fresh ginger piece, peeled and minced
- 3 cloves garlic minced
- 4 ounces shiitake mushrooms stems removed and caps thinly sliced
- 1 pound ground pork
- 3/4 cup cooked brown rice
- 1 carrot shredded
- 2 green onions white and tender green parts, sliced
- 1/4 cup cilantro leaves fresh, minced
- 1/2 teaspoon red pepper flakes
- 1 tablespoon soy sauce
- 3 teaspoons rice vinegar
- 1 head napa cabbage cored and leaves separated
- 1/4 cup hoisin sauce 2 fl. oz./60 ml.

Nutrition:

1. Calories: 410 calories
2. Carbohydrate: 22 grams
3. Cholesterol: 65 milligrams
4. Fat: 26 grams
5. Fiber: 4 grams
6. Protein: 19 grams
7. SaturatedFat: 8 grams
8. Sodium: 470 milligrams
9. Sugar: 6 grams

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