

Rice Cooker Long Bean Rice (???)

Yield: 8 min
Total Time: 45 min

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

Ingredients:

- 7 ounces long bean washed and cut into 1.5" long pieces
- 1 medium carrot peeled and cut into thick strips
- 10 shallots peeled and sliced thinly
- 3 garlic peeled and minced
- 2 cups dried shrimp rinsed and drained
- 5 shiitake mushroom fresh, cut into thick pieces
- 2/3 pound minced pork with some fat
- 5 tablespoons oil
- 3 cups rice using rice cooker cup
- 2 1/8 cups water
- 1 pinch pepper
- 1/2 tablespoon light soy sauce
- 1/4 teaspoon salt
- 1 1/2 tablespoons light soy sauce
- 1 tablespoon Shaoxing wine
- 1 tablespoon oyster sauce
- 1 teaspoon salt
- 1 teaspoon sesame oil
- 3/4 tablespoon dark soy sauce add more if you want a darker rice color

Nutrition:

1. Calories: 450 calories
2. Carbohydrate: 62 grams
3. Cholesterol: 60 milligrams
4. Fat: 13 grams
5. Fiber: 3 grams
6. Protein: 24 grams

7. SaturatedFat: 1.5 grams
 8. Sodium: 850 milligrams
 9. Sugar: 1 grams
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