

Lu Rou Fan

Yield: 4 min

Total Time: 135 min

Recipe from: <https://www.recipeschoose.com/recipes/lu-rou-fan-recipe-in-chinese>

Ingredients:

- 600 grams pork belly cut into cubes
- 4 hardboiled eggs peeled
- 8 dried shiitake mushrooms
- 1 bunch greens Asian, bok choy, gailan, choy sum, blanched
- 1 1/2 cups chicken stock
- 1 cup boiling water
- 4 tablespoons Chinese cooking wine
- 3 star anise
- 1 cinnamon stick
- 3 bay leaves
- 2 teaspoons Sichuan peppercorns
- 1 teaspoon lemon zest
- 1/2 ginger thumb sized, sliced
- 3 teaspoons brown sugar
- 3 tablespoons light soy sauce
- 2 tablespoons dark soy sauce
- 1 small red onion finely chopped
- fish sauce
- oil

Nutrition:

1. Calories: 1010 calories
2. Carbohydrate: 17 grams
3. Cholesterol: 325 milligrams
4. Fat: 91 grams
5. Fiber: 3 grams
6. Protein: 26 grams
7. SaturatedFat: 30 grams
8. Sodium: 1480 milligrams

9. Sugar: 7 grams

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