

Korean Sweet Rice Dessert (Yakshik) – Instant Pot

Yield: 4 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/mexican-sweet-rice-cinnamon-recipe>

Ingredients:

- 2 cups sweet rice Korean, chapssal
- 2 cups water
- 16 chestnut frozen whole, or canned, drained
- 10 dried jujube
- 1/2 cup dark brown sugar or honey
- 2 tablespoons soy sauce
- 1 teaspoon dark soy sauce optional
- 1/4 teaspoon cinnamon
- 2 tablespoons pine nuts
- 3 tablespoons roasted pumpkin seeds
- 1 tablespoon sesame oil

Nutrition:

1. Calories: 620 calories
2. Carbohydrate: 124 grams
3. Fat: 11 grams
4. Fiber: 7 grams
5. Protein: 10 grams
6. SaturatedFat: 1 grams
7. Sodium: 550 milligrams
8. Sugar: 34 grams

Thank you for visiting our website. Hope you enjoy Korean Sweet Rice Dessert (Yakshik) – Instant Pot above. You can see more 18 mexican sweet rice cinnamon recipe Discover culinary perfection! to get more great cooking ideas.