

# Boiled Daikon Radish

Yield: 4 min  
Total Time: 55 min

Recipe from: <https://www.recipeschoose.com/recipes/mooli-recipe-chinese>

## Ingredients:

- 1 pound daikon radish about 450 g
- 1 slice ginger
- 1 cup water or stock, 235 ml
- 1 tablespoon oyster sauce 16 g
- 1/2 teaspoon salt about 2 g, or to taste
- 1/4 teaspoon sugar about 1 g
- 1/4 teaspoon ground white pepper
- 1 scallion chopped
- 1/4 teaspoon sesame oil

## Nutrition:

1. Calories: 30 calories
2. Carbohydrate: 6 grams
3. Fiber: 2 grams
4. Protein: 1 grams
5. Sodium: 450 milligrams
6. Sugar: 4 grams

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