

Braised "Lion's Head" Meatballs with Napa Cabbage

Yield: 4 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/napa-cabbage-pork-chinese-recipe>

Ingredients:

- 1 1/2 teaspoons sesame oil
- 10 leaves napa cabbage
- 4 ounces enoki mushrooms stems trimmed
- 1/4 cup light soy sauce
- 1 tablespoon dark soy sauce
- 1/2 teaspoon sugar
- 1 pound ground pork
- 1/2 cup water chestnuts minced
- 2 teaspoons minced ginger
- 2 teaspoons minced garlic
- 2 tablespoons cornstarch
- 2 teaspoons Chinese cooking wine

Nutrition:

1. Calories: 430 calories
2. Carbohydrate: 25 grams
3. Cholesterol: 80 milligrams
4. Fat: 26 grams
5. Fiber: 2 grams
6. Protein: 23 grams
7. SaturatedFat: 9 grams
8. Sodium: 1190 milligrams
9. Sugar: 1 grams

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