

Spicy Black Bean Twice Cooked Potatoes

Yield: 4 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/potato-black-bean-chinese-recipe>

Ingredients:

- 5 Yukon Gold potatoes medium, scrubbed and cut into bite-sized chunks
- salt
- 1/8 teaspoon white pepper
- 1/8 teaspoon five spice powder
- oil
- 4 cloves garlic smashed and coarsely chopped
- 6 dried red chilies chopped and de-seeded, depending on your tolerance for heat
- 2 tablespoons black beans
- 1 tablespoon Shaoxing wine
- 1 teaspoon light soy sauce
- 1 teaspoon dark soy sauce
- 1/2 teaspoon sesame oil
- 2 tablespoons water
- 1 cup leeks sliced on the diagonal into thin strips

Nutrition:

1. Calories: 240 calories
2. Carbohydrate: 39 grams
3. Fat: 6 grams
4. Fiber: 10 grams
5. Protein: 10 grams
6. SaturatedFat: 0.5 grams
7. Sodium: 400 milligrams
8. Sugar: 1 grams

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