

# Sticky Chinese Pork Ribs

Yield: 4 min

Total Time: 165 min

Recipe from: <https://www.recipeschoose.com/recipes/steam-pork-ribs-recipe-chinese-style>

## Ingredients:

- 1 1/4 kilograms pork ribs use more or less to preference
- 1/2 cup hoisin sauce
- 3 tablespoons soy sauce
- 1 tablespoon orange juice
- 3 tablespoons brown sugar
- 1/2 tablespoon ground ginger
- 3 cloves garlic
- 1 1/2 teaspoons Chinese five-spice
- 1 cinnamon stick
- 3 whole star anise
- 2 bunches pak choy
- 1 bunch broccolini
- jasmine rice to serve

## Nutrition:

1. Calories: 1000 calories
2. Carbohydrate: 35 grams
3. Cholesterol: 240 milligrams
4. Fat: 70 grams
5. Fiber: 7 grams
6. Protein: 52 grams
7. SaturatedFat: 24 grams
8. Sodium: 1490 milligrams
9. Sugar: 19 grams

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