

Shanghai Rice Cake Stir-fry w/ Greens

Yield: 4 min
Total Time: 25 min

Recipe from: <https://www.recipeschoose.com/recipes/sticky-chinese-nian-gao-recipe>

Ingredients:

- 6 ounces chicken breast cut into very small, thin strips
- 1 teaspoon cornstarch
- 1 teaspoon Shaoxing wine
- 1/2 teaspoon sesame oil
- 1/8 teaspoon white pepper
- 1/4 teaspoon salt
- 2 tablespoons oil
- 1/3 pound liquid frozen shepherd's purse, washed, squeezed out, and finely chopped, can be substituted w/ 1/3 lb fresh spinach, finely...
- 1/3 teaspoon salt or to taste
- 1/4 teaspoon white pepper
- 1 teaspoon sesame oil
- 12 ounces sticky rice cakes thawed, rinsed
- 1/2 cup water or chicken stock

Nutrition:

1. Calories: 130 calories
2. Carbohydrate: 1 grams
3. Cholesterol: 25 milligrams
4. Fat: 10 grams
5. Protein: 9 grams
6. SaturatedFat: 1 grams
7. Sodium: 400 milligrams

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