

Taro Cake

Yield: 8 min

Total Time: 110 min

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

Ingredients:

- 1 1/3 pounds taro diced
- 1 1/8 cups rice flour
- 3 cups water
- 3 tablespoons vegetable oil
- 2 chinese dried sausages lap chang ??
- 5 dried shiitake mushrooms
- 1/2 cup dried shrimps
- spring onion chopped, for garnish, optional
- 2 teaspoons chicken powder, bouillon powder
- 3/4 teaspoon five spice powder
- 1 teaspoon salt
- 1 teaspoon sugar
- white pepper to taste
- sesame oil to taste

Nutrition:

1. Calories: 250 calories
2. Carbohydrate: 39 grams
3. Cholesterol: 10 milligrams
4. Fat: 8 grams
5. Fiber: 4 grams
6. Protein: 4 grams
7. SaturatedFat: 0.5 grams
8. Sodium: 320 milligrams
9. Sugar: 1 grams

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