

# Sichuan Braised Pork with Eggplant

Yield: 4 min  
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-braised-eggplant-recipe>

## Ingredients:

- 4 tablespoons corn oil
- 1 1/2 pounds boneless pork shoulder cut into large cubes
- 2 cups water
- 1/3 cup soy sauce
- 1/4 cup rice wine or dry sherry
- 2 tablespoons firmly packed brown sugar
- 1 teaspoon chinese five-spice powder
- 1/2 teaspoon cornstarch
- 1/2 pound asian eggplant cut into cubes
- 4 slices fresh ginger
- 2 green onions thinly sliced
- 4 garlic cloves minced
- steamed rice for serving

## Nutrition:

1. Calories: 430 calories
2. Carbohydrate: 15 grams
3. Cholesterol: 100 milligrams
4. Fat: 19 grams
5. Fiber: 3 grams
6. Protein: 41 grams
7. SaturatedFat: 3 grams
8. Sodium: 1300 milligrams
9. Sugar: 8 grams

Thank you for visiting our website. Hope you enjoy Sichuan Braised Pork with Eggplant above. You can see more 16 vietnamese braised eggplant recipe Experience culinary bliss now! to get more great cooking ideas.