

VEGETARIAN SHANGHAI RICE CAKES

Yield: 4 min
Total Time: 55 min

Recipe from: <https://www.recipeschoose.com/recipes/vegetarian-chinese-rice-cake-recipe>

Ingredients:

- 2 pounds rice cakes
- 8 ounces baby bok choy
- 1 cup napa cabbage shredded
- 2 cloves garlic coarsely chopped
- 3 scallions cut on a diagonal into 1 inch pieces
- 1 yellow onion sliced
- 3 tablespoons vegetable oil
- 1/4 cup Shaoxing wine
- 1 cup water
- 1 tablespoon sesame oil
- 3 teaspoons dark soy sauce
- 2 tablespoons light soy sauce
- 4 teaspoons hoisin sauce
- 1/2 teaspoon ground white pepper
- 1 teaspoon sugar
- salt to taste

Nutrition:

1. Calories: 1080 calories
2. Carbohydrate: 195 grams
3. Fat: 23 grams
4. Fiber: 11 grams
5. Protein: 19 grams
6. SaturatedFat: 3.5 grams
7. Sodium: 1160 milligrams
8. Sugar: 7 grams

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