

Ginger Chicken Hot Pot w/ Rice Cakes

Yield: 5 min
Total Time: 135 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-chicken-hot-pot-recipe>

Ingredients:

- 4 pounds chicken cut into 8 serving pieces, back and neck reserved
- 1 ginger 3-inch knob, roughly sliced
- 4 cloves garlic smashed
- 1 small yellow onion peeled and roughly chopped
- 1 bunch scallions pale greens and whites finely sliced, dark greens kept whole
- 2 tablespoons kosher salt
- 3 baby bok choy Shanghai, chopped, leaves separated from the stalks
- 1 large carrot finely sliced in coins
- 1/2 pound sugar snap peas
- 1 cup rice cakes

Nutrition:

1. Calories: 480 calories
2. Carbohydrate: 15 grams
3. Cholesterol: 235 milligrams
4. Fat: 11 grams
5. Fiber: 5 grams
6. Protein: 78 grams
7. SaturatedFat: 3.5 grams
8. Sodium: 3260 milligrams
9. Sugar: 5 grams

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