



STICKY RICE BALLS WITH SWEET BLACK SESAME FILLING

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Local, seasonal fresh produce meets traditional Chinese recipes. Our products are local, traditional, and cultural.

INGREDIENTS

Sticky rice flour, sweet black sesame, red beans, soy and wolfberries.

Contains: Soy

Note: Be mindful of the hot filling when eating the rice balls.



INSTRUCTIONS

- 1: **ADD** – 5 cups of cold water to a pot.
- 2: **BOIL** – using MEDIUM to HIGH heat.
- 3: **PLACE** – desired number of rice balls in hot water and cook until they are translucent and begin to float (generally takes 4 to 5 mins).
- 4: **STRAIN** – the rice balls and set aside in a soup bowl.
- 3: **ADD** – a half cup of hot water from the pot to the soup bowl.
- 5: **SPRINKLE** – the wolfberries on the soup.
- 8: **ENJOY.**



PREORDER ONLINE FOR PICKUP AT THE MARKET

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READY TO COOK – KEEP FROZEN DO NOT THAW – COOK THOROUGHLY

BEST CONSUMED WITHIN TWO WEEKS AFTER PURCHASE

****CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SHELLFISH, EGGS, OR UNPASTEURIZED DAIRY MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS****