



4-Course Chinese Dinner

Dinner in China

Dinners in China, which are served between 6 and 8 PM (although food stalls offer food late into the night), typically follow the same pattern of courses:

First, snacks or small dishes are served, such as boiled peanuts.

Then, beverages, such as tea, are served.

Next, the main course, which consists of many dishes (around one per person) is served along white rice.

Finally, a starch, like noodles or dumplings, is served to ensure guests are full.

Enjoy, and learn more in our [Fact Sheet on China!](#)

Where can I learn more?

See our [Fact Sheets](#) and [Resources](#) to learn more about food and meals in China! And, if you make this meal, please share the story with us [here](#)!

First Course: Char Siu Bao



These hearty dumplings are filled with grilled pork tenderloin and feature green onions, hoisin sauce, ginger, and garlic.

<https://ourrecipeforunity.org/recipes/char-siu-bao/>

Second Course: Egg Drop Soup



This familiar and comforting soup is lightly flavored with ginger, soy sauce, and green onions.

<https://ourrecipeforunity.org/recipes/egg-drop-soup/>

Third Course: Mapo Tofu



Doubanjiang, or spicy bean paste, lends a salty, fermented flavor to this stew-like dish, which can feature turkey, pork, or no meat at all.

<https://ourrecipeforunity.org/recipes/mapo-tofu/>

Dessert: Tang Yuan



These rice balls, made of glutinous rice flour and water, are filled with a black sesame filling and are served as a soup.

<https://ourrecipeforunity.org/recipes/tang-yuan-black-sesame>

