

General Tso Ramen

Yield: 4 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/authentic-chinese-general-tso-recipe>

Ingredients:

- 3 tablespoons soy sauce all-purpose, not lite or dark
- 3 tablespoons hoisin sauce
- 1 tablespoon cornstarch
- 1 tablespoon rice vinegar
- 1 teaspoon chili garlic paste up to 3 teaspoons Note 1
- 1/4 cup light brown sugar Note 2
- 3/4 cup low-sodium chicken broth
- 1 tablespoon toasted sesame oil
- 1/4 teaspoon white pepper EACH:, and fine sea salt
- 3/4 pound chicken thighs 12 oz; 340g, or chicken tenders, cut into 1/2-inch pieces, measure AFTER being trimmed of fat
- 1 tablespoon toasted sesame oil
- 1 tablespoon ginger EACH:, and garlic
- 1/4 cup cornstarch
- 1/4 teaspoon fine sea salt EACH, and pepper
- 2 tablespoons vegetable oil
- 1 cup diced yellow onion
- 3 packets ramen 3 oz; 85g EACH, instant noodles
- 2 cups sliced mushrooms thinly
- 5 cups bok choy leaves thinly sliced, ~1 large bok choy
- sliced green onion optional
- red pepper flakes optional
- toasted sesame oil optional
- toasted sesame seeds optional

Nutrition:

1. Calories: 490 calories
2. Carbohydrate: 38 grams
3. Cholesterol: 70 milligrams

4. Fat: 29 grams
5. Fiber: 4 grams
6. Protein: 19 grams
7. SaturatedFat: 5 grams
8. Sodium: 1100 milligrams
9. Sugar: 20 grams

Thank you for visiting our website. Hope you enjoy General Tso Ramen above. You can see more 17 authentic chinese general tso recipe Delight in these amazing recipes! to get more great cooking ideas.