

# Sichuan Chicken Stir-fry

Yield: 4 min  
Total Time: 65 min

Recipe from: <https://www.recipeschoose.com/recipes/best-chicken-stir-fry-recipe-chinese-5-spice>

## Ingredients:

- 1/4 teaspoon five spice powder
- 1 tablespoon chinese rice wine
- 1 tablespoon light soy sauce
- 1 tablespoon bean paste
- 2 teaspoons chinese black vinegar
- 2 teaspoons dark soy sauce
- 3 tablespoons chicken stock
- 3 tablespoons peanut oil
- 1 red onion
- 2 garlic cloves
- 2 teaspoons fresh ginger
- 1/2 teaspoon Sichuan peppercorns
- 4 red chillies
- 1 1/8 pounds chicken tenderloins
- chicken

## Nutrition:

1. Calories: 690 calories
2. Carbohydrate: 6 grams
3. Cholesterol: 325 milligrams
4. Fat: 25 grams
5. Fiber: 1 grams
6. Protein: 103 grams
7. SaturatedFat: 7 grams
8. Sodium: 890 milligrams
9. Sugar: 3 grams

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