## RecipesCh®-se

## **Chinese Salt and Pepper Squid**

Yield: 4 min Total Time: 35 min

Recipe from: https://www.recipeschoose.com/recipes/chinese-salted-squid-recipe

## **Ingredients:**

- 1 pound squid tentacles and tubes
- 3 teaspoons kosher salt
- 2 teaspoons coarsely ground black pepper
- 1/2 cup all purpose flour
- 1/2 cup cornstarch
- 2 jalapeño peppers I used one red and one green
- 3 cloves garlic finely minced
- 2 stalks green onions finely chopped
- 2 tablespoons vegetable oil or more if needed
- 1/4 bunch cilantro

## Nutrition:

- 1. Calories: 290 calories
- 2. Carbohydrate: 32 grams
- 3. Cholesterol: 265 milligrams
- 4. Fat: 8 grams
- 5. Fiber: 1 grams
- 6. Protein: 20 grams
- 7. Sodium: 1850 milligrams
- 8. Sugar: 1 grams

Thank you for visiting our website. Hope you enjoy Chinese Salt and Pepper Squid above. You can see more 17 chinese salted squid recipe You must try them! to get more great cooking ideas.