

Stir Fried Chicken with Black Bean Sauce (???????)

Yield: 2 min
Total Time: 15 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-recipe-with-black-bean-paste>

Ingredients:

- 5/8 pound boneless chicken breast or boneless chicken leg, cubed
- 1 tablespoon sake Japanese
- 2 teaspoons potato starch
- 1/4 teaspoon salt
- 2 tablespoons black bean sauce
- 1 tablespoon sake Japanese
- 1 tablespoon oyster sauce
- 1 tablespoon water
- 1 teaspoon sugar
- 1/8 teaspoon black pepper freshly grounded
- 2 tablespoons peanut oil or vegetable oil
- 1/2 teaspoon minced ginger
- 4 cloves garlic sliced
- 1 1/4 cups shallot or onion, minced
- green onion Optional, or cilantro for garnish

Nutrition:

1. Calories: 440 calories
2. Carbohydrate: 33 grams
3. Cholesterol: 85 milligrams
4. Fat: 18 grams
5. Fiber: 1 grams
6. Protein: 33 grams
7. SaturatedFat: 4 grams
8. Sodium: 970 milligrams
9. Sugar: 7 grams

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