

Chinese Honey Chicken Sauce

Yield: 4 min
Total Time: 25 min

Recipe from: <https://www.recipeschoose.com/recipes/spicy-chinese-chicken-sauce-recipe>

Ingredients:

- 1 1/2 tablespoons oil
- 2 teaspoons ginger minced
- 3 tablespoons garlic minced
- 1 teaspoon salt
- 3 tablespoons honey
- 1 teaspoon rice wine vinegar
- 1/2 cup water
- 1 teaspoon cornstarch mixed with 1 teaspoon water
- sesame seeds for garnish, I didn't use this, optional

Nutrition:

1. Calories: 120 calories
2. Carbohydrate: 16 grams
3. Fat: 7 grams
4. Protein: 1 grams
5. SaturatedFat: 0.5 grams
6. Sodium: 590 milligrams
7. Sugar: 13 grams

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