

# Chinese Style Fried Chicken

Yield: 4 min  
Total Time: 50 min

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

## Ingredients:

- 1 chicken about 2 1/2 lb
- oil for deep frying, about 900 ml
- 1 tablespoon seasoning Chinese, powder, I used the Sincere Brand
- 1/2 tablespoon five spice powder
- 3 tablespoons oyster sauce
- 1 tablespoon ketchup
- 4 tablespoons water
- 1 teaspoon cornstarch
- 1 teaspoon minced ginger
- 2 teaspoons minced garlic
- 1 tablespoon olive oil
- 2 sprigs chive chopped finely, for garnish, optional

## Nutrition:

1. Calories: 520 calories
2. Carbohydrate: 5 grams
3. Cholesterol: 245 milligrams
4. Fat: 20 grams
5. Fiber: 1 grams
6. Protein: 76 grams
7. SaturatedFat: 4.5 grams
8. Sodium: 700 milligrams
9. Sugar: 1 grams

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