

Chinese Saliva Chicken

Yield: 4 min
Total Time: 25 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-5-spice-with-coriander-recipe>

Ingredients:

- 1 chicken around 2 pound
- 4 ginger slices
- 2 green onions
- 1 tablespoon cooking wine
- peanuts toasted and crushed
- white sesame seeds toasted
- 2 slices ginger
- 2 star anise
- 1 teaspoon cumin
- 6 chili pepper dried
- 2 bay leaves
- Sichuan peppercorns Several
- 2 tablespoons chili powder
- 1/2 teaspoon Sichuan peppercorn or powder
- 1/2 teaspoon chinese five-spice powder
- 1 tablespoon sesame seeds
- 6 tablespoons chili oil Szechuan style
- 2 tablespoons black vinegar
- 1 tablespoon sesame oil
- 2 tablespoons cooking wine
- 1/2 teaspoon sugar
- 1 pinch salt
- 1 tablespoon light soy sauce
- 2 garlic cloves smashed
- 1/2 tablespoon green onion minced
- coriander Minced

Nutrition:

1. Calories: 720 calories

2. Carbohydrate: 31 grams
 3. Cholesterol: 165 milligrams
 4. Fat: 42 grams
 5. Fiber: 6 grams
 6. Protein: 57 grams
 7. SaturatedFat: 6 grams
 8. Sodium: 860 milligrams
 9. Sugar: 4 grams
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