

Chinese Drunken Soy Chicken

Yield: 5 min
Total Time: 70 min

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

Ingredients:

- 1 chicken mine was 4 lbs
- 1/2 cup Shaoxing wine
- 1/2 cup soy sauce
- 1 inch cinnamon stick
- 2 star anise
- 4 cloves
- 1 teaspoon ginger powder ground
- chicken
- water
- 1 inch garlic fresh
- 2 scallions large, /spring onions
- 1/2 teaspoon white pepper fine
- 1/2 teaspoon salt
- 1 1/2 tablespoons peanut oil or groundnut oil.
- 2 scallions /spring onions.

Nutrition:

1. Calories: 760 calories
2. Carbohydrate: 5 grams
3. Cholesterol: 395 milligrams
4. Fat: 23 grams
5. Fiber: 1 grams
6. Protein: 123 grams
7. SaturatedFat: 7 grams
8. Sodium: 2130 milligrams
9. Sugar: 1 grams

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