

Chinese Lemon Chicken (Better-Than-Takeout)

Yield: 4 min
Total Time: 45 min

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

Ingredients:

- 1 pound chicken breast cut into bite sized cubes
- 1/2 cup chicken stock
- 1 1/2 cups plain flour
- 1 1/2 teaspoons vegetable oil
- 2 tablespoons sugar
- 1 1/2 tablespoons light soy sauce
- 3 cloves garlic minced
- 1 teaspoon ginger minced fine
- 1 whole egg
- 1 lemon
- 3 tablespoons lemon juice
- 2 tablespoons light soy sauce
- 1 tablespoon shaoxing Chinese, I used vinegar
- salt
- pepper
- white sesame seeds
- green onions
- lemon slices
- 1 pound chicken breast cut into bite sized cubes
- 1/2 cup chicken stock
- 1 1/2 cups plain flour
- 1 1/2 teaspoons vegetable oil
- 2 tablespoons sugar
- 1 1/2 tablespoons light soy sauce
- 3 cloves garlic minced
- 1 teaspoon ginger minced fine
- 1 whole egg
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- salt
- pepper
- white sesame seeds unchecked?
- green onions unchecked?
- lemon slices unchecked?

Nutrition:

1. Calories: 810 calories
2. Carbohydrate: 108 grams
3. Cholesterol: 255 milligrams
4. Fat: 14 grams
5. Fiber: 10 grams
6. Protein: 66 grams
7. SaturatedFat: 3.5 grams
8. Sodium: 2350 milligrams
9. Sugar: 15 grams

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