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Zero-Carb Chinese Five Spice Chicken

Yield: 6 min Total Time: 55 min

Recipe from: https://www.recipeschoose.com/recipes/plum-sauce-chicken-chinese-recipe

Ingredients:

- 3 pounds chicken any combination -- ideal if they are similar sizes -- works great for thighs, but I've done a variety
- 1/3 cup soy sauce
- 1/4 cup oil such as light olive oil or peanut oil
- 1 teaspoon garlic powder or 2 fresh garlic cloves, pressed
- 2 teaspoons five spice powder
- 1 teaspoon fresh ginger grated
- 1 tablespoon dry sherry
- sweet and sour sauce
- duck sauce the orangish sauce for egg rolls in some places
- plum sauce often served with moo shu
- oyster sauce
- hoisin sauce

Nutrition:

- Calories: 360 calories
 Carbohydrate: 5 grams
- 3. Cholesterol: 150 milligrams
- 4. Fat: 16 grams5. Fiber: 1 grams6. Protein: 47 grams7. SaturatedFat: 3 grams

8. Sodium: 1070 milligrams

9. Sugar: 2 grams

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