

Chinese Crispy Lemon Chicken

Yield: 4 min
Total Time: 50 min

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

Ingredients:

- 2 pounds chicken tenderloins
- vegetable oil
- 1 large egg
- 1 large egg yolk
- 1 tablespoon honey
- 1/2 tablespoon lemon juice
- 1/2 tablespoon soy sauce
- 1/4 cup all purpose flour
- 1 teaspoon garlic powder
- 1/2 teaspoon ground ginger
- 1/2 teaspoon onion powder
- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper
- 1/2 cup chicken broth
- 1/3 cup honey
- 1/3 cup apricot preserves
- 2 tablespoons lemon juice plus more to taste
- 3 tablespoons soy sauce
- 2 tablespoons red wine vinegar
- 2 tablespoons brown sugar
- 1 tablespoon Asian sweet chili sauce
- 1 teaspoon Sriracha
- 2 teaspoons ginger freshly grated
- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper
- 1 tablespoon cornstarch
- 2 1/4 cups panko bread crumbs

Nutrition:

1. Calories: 740 calories
2. Carbohydrate: 92 grams
3. Cholesterol: 250 milligrams
4. Fat: 16 grams
5. Fiber: 2 grams
6. Protein: 58 grams
7. SaturatedFat: 4 grams
8. Sodium: 2120 milligrams
9. Sugar: 47 grams

Thank you for visiting our website. Hope you enjoy Chinese Crispy Lemon Chicken above. You can see more 17 recipe chicken tenderloin chinese Unleash your inner chef! to get more great cooking ideas.