

Gong Bao Ji Ding (Gong Bao Chicken)

Yield: 3 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/gong-bao-ji-ding-recipe-chinese>

Ingredients:

- 2 chicken thighs deboned and cut into 1/2-inch cubes, if yours are tiny, you may want to throw in 1-2 more
- 1/2 teaspoon beaten eggs
- 2 teaspoons cornstarch
- 1 pinch salt
- 1 teaspoon Shaoxing wine
- 2 teaspoons dark soy sauce
- 2 teaspoons brown sugar
- 1 tablespoon vinegar chinese dark
- 1 tablespoon cornstarch
- 6 tablespoons water or stock
- 1 peanuts generous handful of
- 2 green onions chopped into 1-inch lengths
- 4 garlic cloves skin removed, smashed and chopped
- 6 slices ginger
- 8 dried chile chopped
- 4 teaspoons Szechwan peppercorns
- 1/2 cup vegetable oil

Nutrition:

1. Calories: 720 calories
2. Carbohydrate: 14 grams
3. Cholesterol: 135 milligrams
4. Fat: 61 grams
5. Fiber: 3 grams
6. Protein: 28 grams
7. SaturatedFat: 9 grams

8. Sodium: 430 milligrams
 9. Sugar: 2 grams
 10. TransFat: 1 grams
-

Thank you for visiting our website. Hope you enjoy Gong Bao Ji Ding (Gong Bao Chicken) above. You can see more 17 gong bao ji ding recipe chinese Delight in these amazing recipes! to get more great cooking ideas.