

Kung Pao Sauce

Yield: 4 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-kung-pao-sauce-recipe>

Ingredients:

- 3 tablespoons cooking oil
- 9 dried chili pepper
- 1 teaspoon Sichuan peppercorn
- 1 ginger thumb, minced
- 2 cloves garlic minced
- 2 onion leek, white part only
- 1/2 tablespoon dark soy sauce
- 1 tablespoon light soy sauce
- 1 teaspoon salt
- 1 inch ginger grated
- 1 tablespoon green onion chopped
- 2 garlic cloves finely chopped
- 2 teaspoons cornstarch
- 1 tablespoon vinegar
- 2 tablespoons water
- 1 teaspoon sugar

Nutrition:

1. Calories: 150 calories
2. Carbohydrate: 13 grams
3. Fat: 11 grams
4. Fiber: 2 grams
5. Protein: 2 grams
6. SaturatedFat: 0.5 grams
7. Sodium: 930 milligrams
8. Sugar: 4 grams

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