

Sichuan Peppercorn Chicken

Yield: 4 min
Total Time: 25 min

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

Ingredients:

- 3 tablespoons Sichuan peppercorn green ones are best
- 4 chicken legs or 8.oz boneless chicken breast
- 3 tablespoons cooking oil for deep frying
- 1 red pepper round
- 1 scallion chopped
- 2 garlic cloves sliced
- 1 root ginger sliced
- 2 chili peppers dried
- 1 tablespoon cornstarch
- 1 teaspoon cooking wine
- 1 teaspoon salt
- 1/2 egg white
- 2 teaspoons cornstarch
- 1 teaspoon cooking wine
- 1 teaspoon sesame oil
- 1 teaspoon salt
- 1/2 tablespoon light soy sauce
- 1 teaspoon cornstarch

Nutrition:

1. Calories: 420 calories
2. Carbohydrate: 15 grams
3. Cholesterol: 110 milligrams
4. Fat: 28 grams
5. Fiber: 3 grams
6. Protein: 26 grams
7. SaturatedFat: 5 grams
8. Sodium: 1510 milligrams
9. Sugar: 2 grams

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