

# Chinese Spicy Orange Sauce

Yield: 1 min  
Total Time: 25 min

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

## Ingredients:

- 1/4 cup hoisin sauce
- 1/4 cup chicken stock
- 2 tablespoons Kikkoman Soy Sauce
- 2 tablespoons vegetable oil
- 2 tablespoons rice wine vinegar
- 1 tablespoon hot pepper paste Wang, add up to 1 tablespoon more if you like it HOT, other chile pastes will also work here; use what y...
- 1 orange
- 4 cloves garlic peeled, mashed, and minced or pressed
- 1 teaspoon gingerroot peeled, minced

## Nutrition:

1. Calories: 560 calories
2. Carbohydrate: 67 grams
3. Cholesterol: 5 milligrams
4. Fat: 30 grams
5. Fiber: 12 grams
6. Protein: 8 grams
7. SaturatedFat: 2.5 grams
8. Sodium: 2930 milligrams
9. Sugar: 19 grams
10. TransFat: 1 grams

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