

# Sweet and Sour Crab Claws

Yield: 4 min  
Total Time: 20 min

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

## Ingredients:

- 8 ounces crab claws
- 1 tablespoon ketchup tomato sauce
- 1 tablespoon chili sauce
- 1/2 beaten egg
- 1/2 teaspoon oyster sauce
- 1/2 teaspoon sugar
- 1/2 cup water
- 1/2 teaspoon corn starch
- 1 1/2 tablespoons oil
- 3 slices ginger finely chopped
- 1 garlic finely chopped
- chopped cilantro Some, coriander leaves

## Nutrition:

1. Calories: 110 calories
2. Carbohydrate: 3 grams
3. Cholesterol: 55 milligrams
4. Fat: 6 grams
5. Protein: 11 grams
6. Sodium: 290 milligrams
7. Sugar: 2 grams

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