

Chinese Roast Chicken Buns

Yield: 4 min
Total Time: 10 min

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

Ingredients:

- 1 cup unbleached all-purpose flour
- 1/2 cup cake flour
- 1 1/2 teaspoons active dry yeast
- 1 1/2 teaspoons sugar
- 1/8 teaspoon fine sea salt
- 1/2 cup warm water around 105 degrees F
- 1 teaspoon vegetable oil plus more for brushing dough
- 1 pound roasted chicken sliced
- hoisin sauce
- Sriracha sauce
- 1 cucumber medium, thinly sliced crosswise
- 6 scallions julienned or thinly sliced on a long diagonal
- steamer
- bamboo
- pasta

Nutrition:

1. Calories: 430 calories
2. Carbohydrate: 60 grams
3. Cholesterol: 270 milligrams
4. Fat: 8 grams
5. Fiber: 4 grams
6. Protein: 29 grams
7. SaturatedFat: 2.5 grams
8. Sodium: 320 milligrams
9. Sugar: 6 grams

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