

# Dim Sum Chicken Feet

Yield: 4 min

Total Time: 265 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-style-braised-chicken-feet-recipe>

## Ingredients:

- 20 chicken feet cut the nails and any dirty parts
- oil for deep frying
- water Iced, for soaking the chicken feet
- 2 garlic cloves finely chopped
- 2 green onions finely chopped
- 2 Thai chili pepper fresh, finely chopped, optional
- 1 inch root ginger finely chopped
- 1 tablespoon soy sauce
- 1/2 tablespoon oyster sauce
- 2 star anise
- 1 cup warm water for braising

## Nutrition:

1. Calories: 60 calories
2. Carbohydrate: 2 grams
3. Fat: 5 grams
4. Protein: 1 grams
5. Sodium: 290 milligrams

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