

# Chinese Deep-Fried Pork Chops with Spicy Salt

Yield: 2 min  
Total Time: 25 min

Recipe from: <https://www.recipeschoose.com/recipes/deep-fried-pork-chop-chinese-recipe>

## Ingredients:

- 3 pork chops about 3/4 to 1 lb's worth, cut into 2-inch pieces
- 1/2 teaspoon salt
- 1 tablespoon soy sauce
- 1 teaspoon rice wine Chinese hsiao xing
- 1 teaspoon sugar
- 1/2 teaspoon Chinese 5 spice powder
- 1/2 cup all purpose flour
- 1/2 cup corn starch
- oil for deep-frying
- 3 cloves garlic finely minced
- 1 jalapeno finely minced
- 2 cherry tomatoes finely diced

## Nutrition:

1. Calories: 650 calories
2. Carbohydrate: 59 grams
3. Cholesterol: 115 milligrams
4. Fat: 20 grams
5. Fiber: 2 grams
6. Protein: 54 grams
7. SaturatedFat: 3 grams
8. Sodium: 1580 milligrams
9. Sugar: 3 grams

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