

Daddy Wu's Chinese Chicken

Yield: 6 min

Total Time: 330 min

Recipe from: <https://www.recipeschoose.com/recipes/simmered-chinese-chicken-with-jasmine-rice-recipe>

Ingredients:

- 2 pounds boneless, skinless chicken breasts cut into 1-inch cubes
- 1 tablespoon dry sherry
- 2 tablespoons oyster sauce
- 1 tablespoon soy sauce
- 1 teaspoon fresh grated ginger
- 1 teaspoon garlic grated fresh
- 1 teaspoon sesame oil
- vegetable oil for frying
- 3 eggs
- 1 cup all purpose flour
- 1/4 cup cornstarch
- 2 tablespoons vegetable oil
- 1/2 red onion thinly sliced into half rings
- 1/2 cup cherry tomatoes or grape tomatoes, halved
- 1/2 cup ketchup
- 1/4 cup chicken broth
- 3 tablespoons brown sugar
- 2 tablespoons oyster sauce
- 1 teaspoon sesame oil
- 1/4 teaspoon fresh grated ginger
- 1 lemon Zest and juice
- jasmine rice prepared
- 3 green onions cut on a bias

Nutrition:

1. Calories: 450 calories
2. Carbohydrate: 36 grams
3. Cholesterol: 205 milligrams

4. Fat: 17 grams
 5. Fiber: 2 grams
 6. Protein: 39 grams
 7. SaturatedFat: 3 grams
 8. Sodium: 930 milligrams
 9. Sugar: 10 grams
-

Thank you for visiting our website. Hope you enjoy Daddy Wu's Chinese Chicken above. You can see more 20 simmered chinese chicken with jasmine rice recipe Cook up something special! to get more great cooking ideas.