

Chinese Honey Chicken

Yield: 6 min
Total Time: 15 min

Recipe from: <https://www.recipeschoose.com/recipes/traditional-chinese-honey-chicken-recipe>

Ingredients:

- 2 pounds chicken thighs boneless and skinless, cut into 1 inch cubes
- 3 tablespoons soy sauce low sodium
- 1 tablespoon Shaoxing wine
- 1 egg white
- 2/3 cup chicken broth low sodium or no sodium added
- 2 tablespoons Shaoxing wine
- 2 tablespoons white vinegar
- 1/4 cup honey
- 2 tablespoons soy sauce low sodium
- 2 tablespoons brown sugar packed
- 2 cups all purpose flour
- 3 cloves garlic minced
- 3 cornstarch teaspoons, mixed with 3 tablespoons water
- 1 tablespoon sesame seeds
- vegetable oil unchecked?, for frying

Nutrition:

1. Calories: 590 calories
2. Carbohydrate: 49 grams
3. Cholesterol: 125 milligrams
4. Fat: 27 grams
5. Fiber: 2 grams
6. Protein: 32 grams
7. SaturatedFat: 6 grams
8. Sodium: 880 milligrams
9. Sugar: 15 grams

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