

Bourbon Chicken

Yield: 4 min
Total Time: 25 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-bourbon-chicken-recipe>

Ingredients:

- 1 1/2 pounds boneless skinless chicken thighs or chicken breast, cut into 1-inch chunks
- 3 tablespoons water
- 1 teaspoon soy sauce
- 2 teaspoons cornstarch
- 2 tablespoons soy sauce
- 1 teaspoon dark soy sauce
- 1 teaspoon rice vinegar or apple cider vinegar
- 3 tablespoons dark brown sugar
- 1/2 cup chicken stock warm, or water
- 1/2 teaspoon sesame oil
- 1/8 teaspoon white pepper
- 3 tablespoons vegetable oil
- 1 slice ginger 1/4 inch thick and smashed with knife or cleaver, optional
- 2 cloves garlic minced
- 1/4 cup minced onion
- 2 tablespoons bourbon whiskey good
- 1 tablespoon cornstarch mixed with 2 tablespoons water
- 1 scallion chopped

Nutrition:

1. Calories: 380 calories
2. Carbohydrate: 17 grams
3. Cholesterol: 110 milligrams
4. Fat: 16 grams
5. Fiber: 1 grams
6. Protein: 38 grams
7. SaturatedFat: 2.5 grams
8. Sodium: 840 milligrams
9. Sugar: 11 grams

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