

# Soy Sauce Eggs

Yield: 4 min  
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-soy-eggs-recipe>

## Ingredients:

- 8 eggs
- water as needed
- 1 pinch salt
- 1 tablespoon Chinese five-spice powder
- 4 cups water
- 1/2 tablespoon sugar
- 3/4 cup low sodium soy sauce
- 1 tablespoon rice vinegar

## Nutrition:

1. Calories: 180 calories
2. Carbohydrate: 8 grams
3. Cholesterol: 425 milligrams
4. Fat: 10 grams
5. Fiber: 2 grams
6. Protein: 15 grams
7. SaturatedFat: 3 grams
8. Sodium: 1830 milligrams
9. Sugar: 4 grams

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