

My Mother's Shandong Chicken

Yield: 4 min
Total Time: 20 min

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

Ingredients:

- 1 1/2 kilograms chicken cut into 8 pieces
- 2 cloves garlic peeled and finely diced
- 1 inch ginger sliced
- 3 tablespoons maltose or honey, heat a little to make more easy to work with
- 2 tablespoons light soy sauce
- 1 tablespoon dark soy sauce
- 1 tablespoon Shaoxing cooking wine
- 1 tablespoon black vinegar
- 5 tablespoons black vinegar
- 1 tablespoon sugar or honey
- 3 garlic cloves peeled and finely chopped
- 2 spring onion sticks, chopped, white and green
- 1 teaspoon sesame oil
- 1 red chilli sliced
- 1 cucumber cut on the diagonal, into bite sized pieces
- 1/4 cup coriander and parsley
- 1 spring onion stick, cut into inch long pieces

Nutrition:

1. Calories: 480 calories
2. Carbohydrate: 10 grams
3. Cholesterol: 245 milligrams
4. Fat: 12 grams
5. Fiber: 2 grams
6. Protein: 77 grams
7. SaturatedFat: 4 grams
8. Sodium: 960 milligrams
9. Sugar: 5 grams

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