

# Chinese Oyster Sauce Chicken Feet

Yield: 2 min  
Total Time: 40 min

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

## Ingredients:

- 2/3 pound chicken feet
- 2/3 tablespoon cornstarch
- 2/3 teaspoon salt
- 1/8 tablespoon white sugar
- 2 grams chicken powder
- 2 1/4 tablespoons green onions
- 1 teaspoon cooking wine
- sauce Abalone
- cooking oil
- 1 5/8 tablespoons red chiles
- 1 3/4 tablespoons minced garlic
- 9/16 tablespoon dark soy sauce
- oyster sauce

## Nutrition:

1. Calories: 170 calories
2. Carbohydrate: 16 grams
3. Cholesterol: 5 milligrams
4. Fat: 12 grams
5. Fiber: 2 grams
6. Protein: 2 grams
7. SaturatedFat: 1.5 grams
8. Sodium: 1290 milligrams
9. Sugar: 7 grams

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