

Steamed Chicken with Chinese Sausage & Mushroom

Yield: 4 min
Total Time: 75 min

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

Ingredients:

- 750 grams chicken grams, cut into bite size pieces, I used wings and breast
- 4 pieces chinese sausage sliced
- 1/2 cup shiitake mushroom dried sliced, soaked in water
- steamed rice for serving
- 1 tablespoon sesame oil
- 2 tablespoons cornstarch
- 1 teaspoon cooking wine
- 1 tablespoon dark soy sauce
- 2 tablespoons light soy sauce
- 2 tablespoons oyster sauce
- 1 inch ginger know of, sliced
- 1 tablespoon sugar or honey

Nutrition:

1. Calories: 280 calories
2. Carbohydrate: 10 grams
3. Cholesterol: 120 milligrams
4. Fat: 9 grams
5. Protein: 39 grams
6. SaturatedFat: 2.5 grams
7. Sodium: 1070 milligrams
8. Sugar: 3 grams

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