

Thai Garlic Pepper Chicken

Yield: 2 min
Total Time: 30 min

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

Ingredients:

- 8 ounces chicken breast partially frozen and sliced into thin bite-sized pieces
- 4 large garlic cloves finely chopped
- mushroom
- soy sauce
- 3/4 teaspoon palm sugar
- 3/4 teaspoon ground white pepper freshly-, preferred or freshly-ground black pepper or more to taste
- 1 teaspoon nam pla fish sauce - TFD strongly prefers Red Boat 40° brand
- 1 teaspoon oyster sauce Lee Kum Kee makes a good product
- 2 tablespoons peanut oil or more as needed
- 1 teaspoon Sichuan peppercorn oil highly optional - this is not traditional at all, but TFD enjoys it in this recipe. If you want the...
- 3 tablespoons homemade chicken stock preferred or water
- cilantro leaves and stems, to garnish, optional

Nutrition:

1. Calories: 280 calories
2. Carbohydrate: 6 grams
3. Cholesterol: 75 milligrams
4. Fat: 17 grams
5. Fiber: 1 grams
6. Protein: 26 grams
7. SaturatedFat: 3.5 grams
8. Sodium: 990 milligrams
9. Sugar: 2 grams

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