

Vietnamese fried chicken (VFC)

Yield: 4 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/best-vietnamese-fried-chicken-recipe>

Ingredients:

- 1 kilogram chicken pieces I use drumsticks
- 3 tablespoons sunflower oil
- 3 tablespoons fish sauce
- 1/2 lime
- 1 tablespoon brown sugar
- 3 cloves garlic crushed
- ginger a thumb of, grated
- 2 teaspoons Sriracha sauce or to taste
- 1 egg beaten
- 3/4 cup flour
- 1/4 cup cornstarch
- 1 teaspoon baking powder
- 1/2 teaspoon chilli powder or to taste
- oil for deep-frying
- fresh coriander
- sweet chilli sauce

Nutrition:

1. Calories: 840 calories
2. Carbohydrate: 33 grams
3. Cholesterol: 240 milligrams
4. Fat: 54 grams
5. Fiber: 2 grams
6. Protein: 53 grams
7. SaturatedFat: 12 grams
8. Sodium: 1450 milligrams
9. Sugar: 4 grams

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