

Pei Wei Spicy Chicken

Yield: 4 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/pei-wei-vietnamese-lettuce-wrap-recipe>

Ingredients:

- 10 ounces boneless skinless chicken breast cut into 1 inch pieces
- 1 cup sliced carrots
- 1 cup sugar snap peas
- 2 cups vegetable oil for frying
- 1 cup flour
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1 egg
- 1/2 cup milk
- 1/2 cup water
- 2 teaspoons vegetable oil
- 2 tablespoons minced garlic
- 3 tablespoons green onion chopped, white parts only
- 1 cup pineapple juice
- 2 teaspoons chili garlic paste more if you want it spicier
- 2 tablespoons white wine vinegar
- 4 teaspoons sugar
- 1 1/2 teaspoons soy sauce
- 3/4 teaspoon salt
- 3 teaspoons corn starch
- 2 tablespoons water

Nutrition:

1. Calories: 1160 calories
2. Carbohydrate: 41 grams
3. Cholesterol: 90 milligrams
4. Fat: 103 grams
5. Fiber: 2 grams
6. Protein: 20 grams

7. SaturatedFat: 8 grams
 8. Sodium: 1430 milligrams
 9. Sugar: 13 grams
 10. TransFat: 3 grams
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