

Oven Baked Brazilian Spicy Chicken Wings

Yield: 4 min
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-for-brazilian-guava-paste-cookies>

Ingredients:

- 2 pounds chicken wings
- 1 tablespoon baking soda
- 1/2 teaspoon salt
- 1/4 cup rice flour note 1
- 1/2 cup fresh lime juice
- 1 teaspoon black pepper
- 1 teaspoon salt
- 2/3 cup guava paste note 2
- 1 tablespoon soy sauce
- 1/2 teaspoon crushed red pepper
- 2 teaspoons coconut sugar note 3

Nutrition:

1. Calories: 560 calories
2. Carbohydrate: 12 grams
3. Cholesterol: 175 milligrams
4. Fat: 36 grams
5. Protein: 42 grams
6. SaturatedFat: 9 grams
7. Sodium: 2220 milligrams
8. Sugar: 2 grams

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