

Vietnamese Ginger Chicken (Ga Kho Gung)

Yield: 5 min
Total Time: 65 min

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

Ingredients:

- 3 pounds bone-in chicken legs, drumsticks or thighs
- salt for washing chicken, about 1 tablespoon
- 1 tablespoon chicken stock powder
- 3 tablespoons granulated white sugar
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1/2 teaspoon msg optional
- 2 1/2 tablespoons fish sauce
- caramel Color
- 2 teaspoons granulated white sugar
- 2 tablespoons vegetable oil
- 2 inches ginger piece, thumb size, peel and slice into thin strips
- 3 garlic cloves peel and dice
- 1 shallot large, peel and dice
- 1/4 teaspoon ground black pepper
- 2 tablespoons chopped cilantro /green onions

Nutrition:

1. Calories: 460 calories
2. Carbohydrate: 25 grams
3. Cholesterol: 180 milligrams
4. Fat: 15 grams
5. Protein: 56 grams
6. SaturatedFat: 3.5 grams
7. Sodium: 1800 milligrams
8. Sugar: 19 grams

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