

Sticky Thai Chicken Wings

Yield: 3 min
Total Time: 65 min

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

Ingredients:

- 2 1/2 pounds chicken wings
- 3 tablespoons olive oil
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1/2 cup sweet chili sauce
- 1/4 cup rice vinegar
- 1/4 cup coconut milk lite canned
- 3 tablespoons brown sugar
- 3 garlic cloves pressed or finely minced
- 1 tablespoon creamy peanut butter
- 1 teaspoon ginger sized knob of, grated
- 1 lime juiced
- 1/2 tablespoon soy sauce
- 1/4 cup peanuts chopped
- 1/2 cup fresh cilantro
- 4 green onions sliced

Nutrition:

1. Calories: 1220 calories
2. Carbohydrate: 29 grams
3. Cholesterol: 290 milligrams
4. Fat: 88 grams
5. Fiber: 7 grams
6. Protein: 76 grams
7. SaturatedFat: 23 grams
8. Sodium: 1470 milligrams
9. Sugar: 17 grams

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