

Vietnamese Chicken Drumsticks

Yield: 4 min
Total Time: 65 min

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

Ingredients:

- 6 Foster Farms drumsticks
- 1/2 cup caramel ice cream topping
- 1/4 cup soy sauce
- 2 tablespoons lime juice
- 1 teaspoon Thai chili garlic sauce
- 1 teaspoon ginger minced
- 1/2 teaspoon black pepper
- 1/4 cup lime juice
- 2 tablespoons rice wine vinegar
- 1 teaspoon brown sugar
- 1 teaspoon light soy sauce
- 2 tablespoons vegetable oil
- 10 ounces coleslaw 1 package
- 1 granny smith apples large, diced
- 1 cucumber peeled and diced
- 3 tablespoons chopped cilantro
- 2 tablespoons mint

Nutrition:

1. Calories: 270 calories
2. Carbohydrate: 49 grams
3. Cholesterol: 5 milligrams
4. Fat: 9 grams
5. Fiber: 4 grams
6. Protein: 3 grams
7. Sodium: 1140 milligrams
8. Sugar: 8 grams

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