

Vietnamese Coconut Caramel Chicken

Yield: 4 min
Total Time: 55 min

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

Ingredients:

- 4 chicken thighs large / 5 small, bone in skin on, Note 1
- 1/2 cup brown sugar loosely packed
- 1 tablespoon water
- 400 grams coconut milk low fat, 1 can, Note 2
- 1 1/2 tablespoons fish sauce Note 3
- 2 1/2 tablespoons rice vinegar or cider vinegar
- 2 garlic cloves minced
- 1 onion eschallot / French, finely sliced, Note 4
- 1/4 teaspoon white pepper or black
- 1 shallot finely sliced, green onion / scallion
- 1 red chilli large, finely sliced

Nutrition:

1. Calories: 830 calories
2. Carbohydrate: 32 grams
3. Cholesterol: 195 milligrams
4. Fat: 59 grams
5. Fiber: 3 grams
6. Protein: 43 grams
7. SaturatedFat: 30 grams
8. Sodium: 720 milligrams
9. Sugar: 22 grams

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