

# Deep Fried Chicken Necks

Yield: 4 min  
Total Time: 18 min

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

## Ingredients:

- 2 1/4 pounds chicken necks
- 2 red chilies small hot, finely chopped
- 1 1/2 tablespoons lemon grass finely chopped
- 1 tablespoon kaffir lime leaves finely chopped
- 2 cloves garlic finely chopped
- 2 tablespoons ginger finely chopped
- 1 1/2 tablespoons light soy sauce
- 1/2 tablespoon fish sauce
- 1 tablespoon palm sugar grated, can substitute light brown sugar
- 1 11/16 cups coconut milk
- 2 cups plain flour
- salt
- pepper

## Nutrition:

1. Calories: 760 calories
2. Carbohydrate: 59 grams
3. Cholesterol: 165 milligrams
4. Fat: 33 grams
5. Fiber: 5 grams
6. Protein: 59 grams
7. SaturatedFat: 24 grams
8. Sodium: 910 milligrams
9. Sugar: 6 grams

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