

# Vietnamese Fried Chicken Wings

Yield: 4 min  
Total Time: 45 min

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

## Ingredients:

- 1 kilogram chicken wings
- vegetable oil for deep-frying
- 1 1/2 cups corn flour cornstarch
- 1 teaspoon baking powder
- 2 tablespoons fried garlic
- 2 tablespoons chopped coriander finely, cilantro
- marinade
- 1 tablespoon fish sauce
- 1 teaspoon garlic powder
- 1 chicken stock cube crumbled
- 1 teaspoon ground white pepper
- sauce Sweet & salty
- 3 tablespoons fish sauce
- 2 1/2 tablespoons sugar
- 2 tablespoons lime juice
- 3 red chillies small, finely sliced

## Nutrition:

1. Calories: 840 calories
2. Carbohydrate: 50 grams
3. Cholesterol: 195 milligrams
4. Fat: 48 grams
5. Fiber: 4 grams
6. Protein: 50 grams
7. SaturatedFat: 11 grams
8. Sodium: 2060 milligrams
9. Sugar: 12 grams

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