

Hot & Spicy Chicken Wings

Yield: 4 min
Total Time: 30 min

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

Ingredients:

- chicken wings skin on – 8
- 1/2 cup corn flour
- salt
- pepper
- vegetable oil preferably canola oil for deep frying
- 1 teaspoon sesame seeds optional
- 3 tablespoons Sriracha sauce
- 2 tablespoons tomato sauce
- 1 tablespoon vinegar
- 1 tablespoon hoisin sauce
- 1 teaspoon sugar
- 1 tablespoon corn flour
- 1 cup water

Nutrition:

1. Calories: 210 calories
2. Carbohydrate: 24 grams
3. Cholesterol: 20 milligrams
4. Fat: 10 grams
5. Fiber: 3 grams
6. Protein: 6 grams
7. SaturatedFat: 1.5 grams
8. Sodium: 510 milligrams
9. Sugar: 6 grams

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