

Fried Stuffed Chicken Wings Recipe

(Pik Kai Thot Recipe)

Ingredients: Serves 4

1 cup breadcrumbs
6 chicken wings, de-boned
1 cup mungbean noodles, soaked in warm water for 15 minutes
and then cut into ½" pieces
1 tablespoon chopped coriander greens
½ cup sliced water chestnuts
2 eggs
1 tablespoon chopped garlic
⅓ cup wheat flour
225g ground pork

Method:

Mix together the noodles, coriander, chestnuts, one egg, garlic, flour and ground pork and stuff this mixture into the de-boned chicken wings (not too full). Steam the chicken wings for 15 minutes; then, drain and cool. Mix one egg with the breadcrumbs and dip the chicken wings into this mixture and deep fry them until golden brown. Slice and serve with sweet Thai chili sauce.

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