

Pan Fried Thai Peanut Chicken Wings



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Serves: 10-12



Prep & Cook Time: 20 minutes

Ingredients

Thai Peanut Sauce:

- 1/4 cup (60 ml) creamy peanut butter
- 1/2 cup (125 ml) sweet thai chili sauce
- 2 tbsp (30 ml) rice wine vinegar
- 1 lime, juice and zest
- 2 tbsp (30 ml) soy sauce
- 2 tbsp (30 ml) garlic chili sauce
- 1 tbsp (15 ml) fresh ginger, minced

Pan Fried Chicken Wings:

- 2kg Reuven Fully Cooked Plain Steamed Chicken Wings (Product Code 35001 or 35002)
- 1 tbsp (15 ml) canola oil
- 2 tbsp (30 ml) toasted peanuts, chopped
- 1 tbsp (15 ml) green onion, sliced

Preparation Instructions

Thai Peanut Sauce: Combine all ingredients together and set aside.

Pan Fried Chicken Wings: In a large sautee pan heat canola oil over medium heat. Place thawed chicken wings in the pan, turning after 4 minutes, or until golden brown colour. Add Peanut Thai Sauce and continue to warm over medium heat for 1 to 2 minutes.

Plate, garnish with toasted peanuts and green onion.

