

Vietnamese Chicken Wings *Makes 10*

Ingredients

10 Chicken wings
Marinade
15g Garlic, minced
80ml Lime juice, bottled
60ml Fish sauce
60ml Soy sauce
20g Palm sugar
230ml Rapeseed oil
2 Lemongrass, minced centre stalks
1 Chilli, finely chopped
25g Coriander, picked

Garnish

Coriander leaves whole
Chillies, chopped

Method

1. Combine all marinade ingredients together and mix well.
2. Combine marinade with wings. Marinate for at least a few hours, preferably overnight.
3. Preheat oven to 180°C. Line a baking tray with baking paper and place a rack on it. Remove wings from the marinade and spread out over the rack.
4. Bake for 15-20 minutes, until the top side is golden brown, then turn the wings and baste. Return to oven for another 10 minutes, until the wings are dark golden brown in colour.
5. Turn again, baste and return to the oven for another 5 minutes.
6. To serve, garnish with coriander leaves and chopped chillies.

