RECIPE FOR OVEN-GRILLED CHICKEN WINGS WITH SPECIAL DRESSING

Ingredients
Green coriander
half carrot
6 cloves garlic
1/4 teaspoon cinnamon
1/4 teaspoon Hull
1 teaspoon powdered onion
1/2 teaspoon ginger powder
1/2 teaspoon black pepper
1/2 teaspoon salt
1 teaspoon dry coriander
1 teaspoon smoked paprika
Lemon juice and a half
A glass of olive oil
1 teaspoon tomato paste
1 teaspoon pepper paste
1 kilo wings washed and chopped

Directions
First, we cut the chicken wings and soak them in water and vinegar for an hour, after that we wash them well. Seasoning: In a bowl, put olive oil, lemon juice, pepper molasses, tomato molasses, minced garlic, coriander, smoked paprika, salt, ginger, cardamom and cinnamon and mix the ingredients together well In a bowl, we put the chicken wings and pour the marinade over it, then rub them well, after that we close the container with a good plastic bag and keep it in the fridge for a full day or a few hours. We extend the chicken wings with an oven tray, sauté it with tin, then put it in the oven at 200 degrees for half an hour.

CHEF OMAR

Bon Apetit!