

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.

C H E F O M A R

Bon Apetit!