



Chilli Chicken Wings



Serves 4

Ingredients:

- 1.5kg washed chicken wings
(with/without skin)
- 3 tablespoons olive oil
- Half tablespoon red chilli powder
- 1/3 bottle Mr Singh's Sauce
- 75ml water
- Fresh coriander to season

Stages of preparation:

1. Warm your pan on medium heat
2. Add all the oil and let it warm up *(3 minutes)*

How to make the dish:

1. To the heated oil add chilli powder
2. Let the oil and chilli powder cook until it has caramelised *(golden almost like honey)*
3. Add the chicken wings to the mixture, thoroughly coating each piece
4. Cook the wings for a further 5-8 minutes
5. Add Mr Singh's Sauce. The more you add, tastier and stickier the wings!
6. Let the wings cook for a further 10 minutes, checking and stirring every few minutes so all the wings are coated in the sauce as well as the chilli oil
7. Cook until finished *(the chicken meat should be white)*
8. Remove the chicken only and keep it warm on a plate
9. Reduce your pan to a low heat
10. Add a splash of water to loosen the remains of the spices and oil from the bottom of the pan *(this is the tastiest bit)*
11. Add the chicken back to the mix, stirring to ensure the mix coats the chicken
12. Plate up and enjoy

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I ♥ MR SINGH'S