Chick’n Cherry Tomatoes

NIBBLEDISH CONTRIBUTOR

Ingredients

- chicken wings - red and ORANGE cherry tomatoes - onions - curry leaves - salt and pepper - garlic - fresh chillies - sugar - soy sauce

Instructions

I love chicken wings. So i've come up with several ways to cook them. This is a slightly sweet and spicy sauce which goes very well with rice. 1. Slice up onions, crush garlic and cut cherry tomatoes into two. 2. Heat up a wok and put in the garlic and onions till the onions turn slightly brown. 3. Add in fresh chillies, curry leaves, and soy sauce. 4. Once the mixture starts to thicken slightly, add in the chicken wings and sugar. Adding in the chicken wings at this stage will enable the chicken wings to fully absorb the flavours from the sauce and make them fully yummy. Also adding in the sugar now will stop it from burning and making your dish taste bitter. 5. Once the chicken is almost done, add in the cherry tomatoes. 6. At the stage, lower the heat so that the sauce is simmering and put the lid on the wok for about 10 minutes. This will ensure that the chicken cooks through but remains tender and that the tomatoes don't fall apart from being exposed to the heat for too long. 7. Remove lid from wok and give the whole thing a quick stir, check if it needs salt or pepper or more sugar. 8. After adding in more sugar, salt or pepper it should be ready to serve. 9. Eat with a bowl of rice!