



# Baked/Roasted Spicy Chicken Wings

NIBBLEDISH CONTRIBUTOR

## Ingredients

- galangal powder - crushed garlic - turmeric powder - crushed ginger - coriander powder - curry powder - sambal belacan - some lime juice - salt

## Instructions

1. Marinate for at least 2 hrs or more. 2. When ready to bake, preheat the oven. Place chicken on a foil pan and drizzle some olive oil on it. 3. Roast/bake at 325F for 25-35mins, then last 5mins, increase temperature to 350-360F for added crispiness. (Note: the oven temp may depend on the parts of chicken you have used. Some chicken parts have thicker portions of meat and may take longer to cook).