



sesame wings

NIBBLEDISH CONTRIBUTOR

Ingredients

- 12 pcs wings (deep fried)
- 2 tbsp sugar
- 3 tbsp oyster sauce
- 1 pcs lime (take the juice)
- 2 tbsp tomato sauce
- 2 pcs garlic and 2 pcs shallot (fine blender)
- sesame seed (garnish)
- chili paste
- sesame oil for flavour
- vege oil

Instructions

- Fried wings till crispy, set a side
- Heat pan with oil, add garlic and shallot, stir till smells
- Add oyster sauce, sugar, lime juice, tomato sauce, chili paste and sesame oil
- let it simmer and thick, pour in wings
- toss till wings cover with sauce
- sprinkle with sesame seed
- ready to be serve