



Spicy chicken wings

NIBBLEDISH CONTRIBUTOR

Ingredients

- 10 pcs small asian red chili
- 2 pcs of shallot
- 2 pcs of garlic
- 20 pcs chicken wing
- tomato sauce
- salt
- pepper
- water
- sugar

Instructions

- Toss chicken wings with salt and pepper
- Bake chicken wing in oven with 375 degree about 50-60 minutes.
- Blender chili, garlic and shallot, add a little water
- Heat pan, pour the blended chili, stir till simmer add sugar.
- Last thing, pour in bake chicken and toss with the sauce till all cover.
- Serve with steam rice.