



cooking tv

Spicy Chicken Wings

ingredients:

1 lb chicken wings
1 ginger sliced
2 green onion segments
1 chili peppers
1 green peppers
1 tsp white sesame seeds
3 cloves garlic minced
cooking oil
1/2 cup chicken broth
chili powder

1. Clean the chicken wings, cut them in half with scissors, then add ginger slices, scallion segments, light soy sauce, oyster sauce, starch and salt, mix well and marinate for ten minutes.
2. Heat oil in a pan, put in the chicken wings when the oil is hot and fry until the surface is golden brown, then set aside.
3. Add oil to the pan, add minced garlic and green and red peppers and stir-fry until fragrant. Then add the fried chicken wings, salt and chicken essence, stir-fry evenly until the flavors are absorbed.
4. Finally, add chili powder and white sesame seeds, stir-fry evenly, then serve.