



Lunch Recipe: Spicy Sesame Wings

Ingredients

- 4 tbsp olive oil
- 5 garlic cloves (chopped)
- 1 red chili (chopped)
- ½ tbsp chives (chopped)
- ½ tbsp sesame oil
- ½ tbsp rice vinegar
- ½ tbsp tamarind soy sauce
- 4 tbsp honey
- ½ tbsp Life is a Recipe® Garam Masala
- ½ tsp chili powder
- ¼ tsp sesame seeds
- ½ lemon (juiced)

Instructions

1. Preheat oven to 375 Degrees.
2. Take a large bowl and add in olive oil, sesame oil, rice vinegar and tamarind soy sauce.
3. Next, add in honey and lemon juice.
4. Add garlic, red chili, chives, Life is a Recipe® Garam Masala, chili powder and sesame seeds.

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5. Mix well.
 6. Add in wings and mix again.
 7. Make sure all wings are covered.
 8. Arrange wings on a baking sheet.
 9. Cook wings for 1 hour or until crisp.
 10. Serve and enjoy.