



Oven Grilled Chicken Wings

香烤鸡翅膀

Serving: 2

Ingredients:

2 pieces Chicken wings, cleaned & pat dry
1 tbsp **Marinade (Marina AROMA 40)**
2 tbsp Olive oil

Preparation Methods:

1. Apply **marinades** to chicken wings.
2. Massage chicken for 2-3 minutes to mix the marinades with the chicken wings.
3. Put them in zipper bag / in a bowl, cover with plastic wrap and keep chilled overnight.

Cooking Methods:

1. Pre-heat oven at 150°C.
2. Drizzle baking pan with olive oil before placing chicken wings on the pan.
3. Sprinkle some black pepper powder over the chicken wings (optional).
4. Grill the chicken wings for 20 minutes at 180°C or till cooked.

Cooking Tips: To check whether the chicken wings are thoroughly cooked, take a sharp knife/chopstick and pierce through the fleshiest part of the wings till it reaches the bone. If clear juice runs out, it is cooked. If not, cook further.

Recommended marinades: Any flavor from the marinades range.

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