

Indian Masala Chicken Wings

Oscar · 29/09/2024



Prep Time

4 hrs

Difficult

Medium

Servings

4 hrs 25 mins

Description

Marinate chicken wings ahead of time in a simple homemade masala paste for an explosion of spicy Indian flavors. Serve with lemon wedges and steamed basmati rice.

Ingredients

- - 2 teaspoons ground coriander - 2 teaspoons ground cumin - ½ teaspoon ground cardamom - ½ teaspoon hot chile powder - ½ teaspoon ground black pepper - ¼ teaspoon ground cloves - 1 tablespoon vegetable oil - 1 tablespoon water - 1 teaspoon salt
- or more as needed - 5 large chicken wings
- cut in 2
- tips discarded

Instructions

1. Combine coriander
2. cumin
3. cardamom
4. chile powder
5. pepper
6. and cloves in a dry pan over low heat. Stir until fragrant. Remove from heat
7. add oil and water
8. and stir until combined. Set spice paste aside. Rub salt over wings in a shallow dish
9. then rub spice paste all over. Cover and refrigerate
10. 4 hours to overnight. Preheat an outdoor grill for high heat and lightly oil the grate. Add wings and cook
11. turning halfway
12. until well browned
13. 15 to 20 minutes. An instant-read thermometer inserted near the bone should read 165 degrees F (74 degrees C). Recipe Tip You can also cook these in an oiled grill pan.