

Easy Chicken Wings

This is a super easy recipe using only 4 ingredients.

One of my family's favorites. It tastes great whether you use fresh or frozen chicken.

It's cheap, fast, easy and tasty.



What you need:

About 800 g chicken wings (washed)

3 tablespoons of black soya sauce (vary the amount according to your preference)

3 quarter tablespoon of black pepper powder or freshly ground black pepper

1 tablespoon of cooking oil



What to do:

1. Place the wings in a large mixing bowl.
2. Add the soya sauce, black pepper and oil to the bowl.
3. Mix the wings with the soya sauce, black pepper and oil (ideally leave the wings for a few hours in the fridge, or for even better flavour, overnight in the fridge).
4. Preheat oven at 180 degrees Celsius for 5 minutes (fan forced setting).
5. Spread out the wings on a baking tray.
6. Place tray in oven.
7. Bake for 25 minutes.
8. Serve

Caution:

As ovens are different, the baking may take more or less time.

Always check to make sure the wings are thoroughly cooked before eating 😊

