

Directions

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1.

In a pan add 1 cup water, chilies, chili powder, talhar chilies and cook

2.

Blend this paste in a blender and your chili paste is ready

3.

In a sauce add Eva Cooking Oil and fry garlic. Add wings to this mixture and cook until golden brown

4.

Add lemon juice, ketchup and salt. Cook for 7-8 minutes

5.

Mix lemon juice, ketchup and chili garlic sauce and pour on top of the chicken

6.

Your hot and spicy chicken wings are ready

7.

Serve hot.