

# SPICY ASIAN WINGS

## Is there anything better than chicken wings?

Yes, spicy Asian wings! This recipe is sure to be a hit. Eat it as a side dish to your main meal, or serve it up as an appetiser for the next big sports match. Either way, it'll be gone in a flash.



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Prep time: 10 minutes  
Cook time: 10 minutes  
Serves 6 people

### INGREDIENTS

2 tablespoons	2 garlic cloves, minced
extra-virgin olive oil	1 lime, juiced
1/2 cup honey	salt and black pepper, freshly ground
1 kg chicken wings	sesame seeds, for garnish
1 cup of soy sauce	
1 tablespoon fresh ginger, grated	
2 tablespoons cilantro leaves, freshly chopped	

### INSTRUCTIONS

1. Place wings in a self-sealing bag and pour over the soy sauce, ginger, cilantro, garlic, honey, olive oil and lemon juice. Make sure to coat all the wings and leave to marinate in the refrigerator for a minimum of 2 hours, or overnight for best results.
2. Remove wings from the sealing bag and keep the marinade aside for later use.
3. Season the wings with salt and pepper.
4. Preheat your braai or grill to low heat.
5. Cook the wings, by turning and basting regularly.
6. Remove the wings when they are sticky and cooked.
7. Garnish with sesame seeds and serve.

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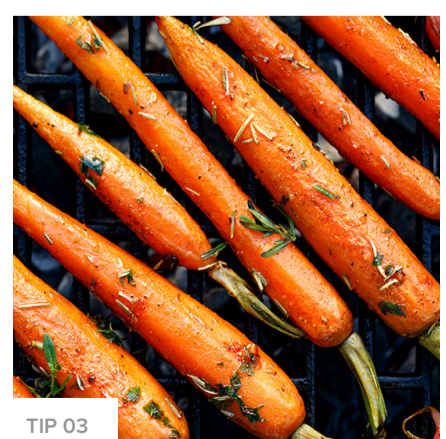
TIP 01

Don't enjoy wings? The marinade works perfectly on pork ribs too!



TIP 02

Turn up the heat by adding your favourite hot sauce or freshly chopped chilli to the marinade.



TIP 03

Impress your guests and serve these Asian-themed wings with hoisin roasted asparagus, miso-glazed carrots or garlic roasted potatoes.