CHICKEN LOLLIPOP

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(Serves 4)

Ingredients:

4 pieces chicken wings
1 tbsp ginger paste
1 tbsp garlic paste
60ml cooking oil
1 tbsp salt
1 tbsp chopped fresh coriander
1 tbsp chopped green chilli
2 tbsp chopped onion
2 tbsp flour
1 egg
2/3 cup breadcrumbs
1 tbsp cumin powder

Method:

First marinate chicken wings with pepper, salt, soy sauce, red chilli powder, vinegar, garlic, and green chillies. Keep aside for at least 1-2 hours. Now push the meat down to one end of each chicken wing. Spread flour over the wings, than dip into egg and finally add breadcrumbs. The wings are ready for deep frying. Serve hot wings with warm peanut butter sauce and coriander leaves.