

Bosch x Kitchen Stories Chicken Wings Recipe

Servings: 4

Difficulty: Easy

Preparation: 10 min.

Baking: 30 min.

Resting: 120 min.

Ingredients:

- 2 lbs chicken wings
- 4 tbsp mustard
- ¼ cup vegetable oil (e.g. rapeseed oil)
- 2 tbsp soy sauce
- ½ tsp Tabasco
- 1 tbsp white wine vinegar
- 1 tbsp tomato paste
- 4 tbsp brown sugar
- 1 tbsp paprika powder (spicy)
- 2 cloves garlic
- salt
- pepper



Utensils:

Garlic press, large bowl, resealable freezer bag (optional), baking sheet, oven, meat tongs (optional), parchment paper

Steps:

1. Mix mustard, vegetable oil, soy sauce, tabasco, white wine vinegar, tomato paste, brown sugar, paprika, crushed garlic, salt, and pepper to create the marinade.
2. Next, marinate the chicken wings. Leave covered and chilled for at least 2 hours or overnight to allow the flavors to sink in.
3. Preheat the oven to 180°C/355°F. Now, take the marinated chicken wings, allowing any surplus marinade to drip off, and put on a baking rack or a baking sheet lined with parchment paper.
4. Bake in a preheated oven at 180°C/355°F for approx. 30 min until golden. Turn the wings after 15 min., so that they can brown evenly on both sides. Serve with a variety of dips, as desired.