

TRUPTI CRISPY CHICKEN WINGS

INGREDIENTS

2 cups plain Greek yogurt
1/4 cup tomato paste
2 teaspoons Trupti Crispy Wings Mix
2 teaspoons Trupti Garam Masala
2 teaspoons grated peeled fresh ginger (from a 1-inch piece)
2 teaspoons safflower oil, plus more for baking sheet
1 teaspoon coarse salt
8 chicken wings

METHOD

Combine 1 cup yogurt, tomato paste, the crispy wing mix, garam masala, ginger, oil, and salt in a large bowl. Slit each chicken wing on the underside above and below the joints and add to yogurt mixture. Marinate at least 30 minutes and, refrigerated, up to 8 hours; if refrigerated, bring to room temperature before cooking.

Heat broiler with rack 8 inches from heating element. Rub oil on a rimmed baking sheet and add chicken wings in a single layer, with undersides facing up. Broil until golden and cooked through, 16 to 18 minutes total, flipping once halfway through. Remove from oven.

At this point can baste the wings with any sauce such as mango chutneys, hot sauce and other suited to your taste.