



## Chinatown Hot and Spicy Wings



### Ingredients

1 serving/6 wings (as shown in photo)

- 2 Tbsp. **Hot & Spicy Seasoning** Gluten Free (Starport 351)
- ¾ C. **Crispy Seasoning Batter** (Starport 354)
- 2 lbs Chicken wings
- 2 Tbsp. Cilantro, chopped
- 2 Tbsp. Green onions, chopped
- 1 stalk Green onions, bias cut for garnish
- 1 Tbsp. Vegetable oil
- 1 ea. Red jalapeno, sliced thin



### Instructions

1. Cut and discard wing tips.
2. Coat chicken wings with **Crispy Seasoning Batter** evenly and set aside.
3. Just before frying, roll chicken wings in batter again to pick up as much as batter as possible.
4. Separate wings into 2 batches and deep fry each batch at 350 F. 6-7 minutes, turning frequently.
5. When each batch is done, let oil re-heat to 350°F and re-fry all wings 3-4 minutes until golden crispy and done, just before serving.
6. Remove wings and shake off excess oil and set aside.
7. Heat wok on medium heat; add oil then add chopped green onions, cilantro and jalapeño sauté 10 seconds. (Save some for garnish.)
8. Add in wings and sprinkle on **Hot and Spice Seasoning**, toss well and remove.
9. Garnish with cilantro sprigs and bias cut green onions.