



CHICKEN WINGS

FOR SHARING



INGREDIENTS

- 12 CHICKEN WINGS
- OLIVE OIL
- 2 CLOVES OF GARLIC
- 1 TBSP. DIJON MUSTARD
- 50 ML LIGHT SOY SAUCE
- THE JUICE OF 1 LEMON
- 1 SMALL BOTTLE OF MAHOU BEER
- 2 SPRIGS OF ROSEMARY
- SALT & PEPPER

PREPARATION



Trim the chicken wings. Heat a frying pan over a high heat and add a good splash of olive oil.



Having conditioned, fry the chicken with the whole crushed garlic cloves.



Once golden, add the mustard, soy sauce, lemon juice, one sprig of rosemary cut into three pieces, and mix well.



Add the beer and cook over a medium heat for 10 minutes until the liquid has evaporated.



Enjoy!