



We wouldn't normally buy Chicken Wings as at £2.50 a pack it seems a lot for mostly bones. But the yellow sticker at £0.63 sent these trundling home with me to hide in the freezer!

Ingredients for the Risotto:-

100g Jasmine Rice
1 large Onion, chopped
1 Mushroom, sliced
1 Stock Cube
A palm full of Edamame Beans
1 Spring Onion, sliced
Cumin
Salt to taste
Oil

Ingredients for the Hot Sauce:-

½ a tin of chopped Tomatoes
A slug of Fish Sauce
A squeeze of Tomato Sauce
1 Tbsp Chilli flakes
1 tsp Sugar
Salt & Pepper

Ingredients for the Hot Wings:-

8 Chicken Wings
Hot Sauce (See below)

Oil

Method:-

- (1) In a pan add all the ingredients for the hot sauce.
- (2) Bring to the boil and then reduce the heat to a gentle simmer.
- (3) Use a Potato masher to break the Tomatoes up if they look lumpy and stir occasionally.
- (4) Simmer to reduce for 20 minutes then set aside.
- (5) In a small pan fry the chopped Onions and sliced Mushroom gently until the Onion is softened. Set aside.
- (6) Dissolve the Stock Cube in 500ml of hot water.
- (7) In a large frying pan or Wok add a little Oil and dry fry the Rice and Cumin for 5 minutes
- (8) Add the Stock a little at a time to the Rice and gently stir.
- (9) Pre-heat the oven to 180C.
- (10) Oil an oven tray and generously coat the wings in hot sauce.
- (11) Add the wings to the tray and pop in the oven.
- (12) When the wings are cooked and the Hot Sauce is beginning to brown a little add the fried Onion and Mushroom to the Rice and gently stir in.
- (13) If the Risotto is looking too dry add a little extra hot water and Salt to taste if required.
- (14) Add the Edamame Beans and half of the sliced Spring Onion and stir in.
- (15) Plate the Risotto and place the Hot Wings on top and sprinkle with the remaining Spring Onion.

We reheated the remaining Hot Sauce and served to as a side.