

# Deviled Chicken Wings

## Ingredients

- 1/3 cup tomato sauce
- 2 tablespoons mustard
- 1 tablespoon Worcestershire sauce
- 2 teaspoons dried oregano
- 1 small onion, finely chopped
- 2 cloves garlic
- 12 chicken wings
- NOOR Olive Oil

## Instructions (Up to 45 - 60 Mins)

- Chop the onion and garlic finely.
- In a bowl, combine the chicken wings, tomato sauce, mustard, Worcestershire sauce, oregano, chopped onion, and garlic. Mix well to coat the wings evenly.
- Grill the chicken wings in the oven or on a grill pan until golden brown on both sides.

## Nutritional Values

- **Calories: 250-350 kcal**
- **Protein: 20-30g**
- **Fat: 15-25g**
- **Carbohydrates: 5-10g**

Nutritional values are estimates and can vary significantly depending on factors such as ingredient brands, portion sizes, and cooking methods.