

## Chicken Wings with Cantaloupe



### Ingredients

1/4	Cantaloupe
3	Chicken wings
1 Tblsp	Chilli flakes (optional)
A few	Curry leaves
1 Tblsp	Oyster sauce
1 Tblsp	Rice wine

### Preparation

Wash the Chicken wings and cut at joints to separate. Mix the chicken wings in a pan with the Rice wine, Oyster sauce, Curry leaves and if desired Chilli flakes and leave for 15 to 30 minutes. Lightly fry the chicken wings in this mixture.

Then cut the Cantaloupe into 1 1/2 cm size cubes and add to the mixture, stirring gently for about a minute. That's it! You can use this as a snack, or maybe even an entrée

You could add Pepper instead of the Chilli flakes and substitute Curry leaves with Bay leaves, if you prefer.

Enjoy