

#FOOD & RECIPES

TWISTS ON CLASSIC iftar recipes

During the month of Ramadan, iftar serves as the perfect time to savour delightful dishes with friends and family. In this collection of recipes — from the tender juiciness of baked wings to comforting alu chop and the satisfying crunch of spring rolls, each dish promises a symphony of tastes and textures that will tantalise your taste buds and leave you craving for more.

BAKED CHICKEN WINGS

Ingredients

10 chicken wings
3 tbsp olive oil
3 cloves garlic, pressed
2 tsp chili powder

1 tsp garlic powder
Salt and ground black pepper, to taste

Method

Assemble the components. Set the oven's temperature to 375° F, or 190° C. In a big resealable bag, combine olive oil, garlic, chilli powder, garlic powder, salt, and pepper. To mix, seal and shake. To coat, add the chicken wings, reseal, and shake. On a baking sheet, arrange the chicken wings. Bake chicken wings for 30 to 45 minutes, or until and cooked through.
Enjoy while hot!

Photo: LS Archive/Sazzad Ibne Sayed

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