

Mahorais Chicken wings with Tomatoes

Ingredients

- **2 lbs chicken wings**
- 1 tsp ground cumin
- 1 tsp ground turmeric
- 1 tsp [ras el hanout](#) (optional)
- 1/2 tsp ground ginger (optional)
- 1/2 tsp ground cardamon (optional)
- salt & pepper to taste
- 2 Tbsp palm, peanut or olive oil
- 1 onion, sliced
- 1 cinnamon stick
- 1 tsp smoked paprika
- 1 Tbsp tomato paste
- 2 tomatoes, sliced or 1 14 1/2 oz diced tomatoes
- 1 tsp sugar (optional)

Directions

Rinse and pat dry the chicken wings and cut along the articulations. Discard the tips of the wings. Set aside.

In a small bowl, mix together the cumin, turmeric, optional spices (ras el-hanout, ginger and cardamon) and salt and pepper to taste. Rub the chicken wings with the spice mixture.

Heat the oil over medium-high heat in a sauté pan. Working in batches if necessary, add the chicken wings and brown on all sides. Remove and set aside.

Turn the oil down to medium and add the onions and the cinnamon stick. Sauté, stirring frequently, until the onions are soft. Stir in the smoked paprika and sauté for a minute. Stir in the tomato paste. Increase heat to high and add the tomatoes and optional sugar. Add a cup of water and bring to a boil. Return the wings to the pot, cover, turn heat down to medium-low and cook, stirring occasionally, until the wings are cooked through, about 20 - 25 minutes. Adjust seasoning.

Serve wings and sauce with rice.