



Mango Habanero Wings

(courtesy of @lelittlegourmand)

Serves 4

Prep Time: 20 Mins

INGREDIENTS

1kg chicken wings
1 lemon, sliced to squeeze juice
salt and pepper
2 cups Jars of Goodness Mango Habanero Sauce

METHOD

- Wash and clean chicken wings. Pat dry with paper towels after. Squeeze some lemon juice and season with salt and pepper.
- Transfer wings on a baking sheet.
- Bake at 220C for 40 mins until crispy.
- Transfer wings in a large container. Add half the sauce over the wings and cover the container.
- Shake the container until all wings are coated with the sauce.
- Continue adding the remaining sauce until all chicken wings are completely coated.
- Garnish with some finely chopped spring onions.