



Harissa and Lime Chicken Wings (inspired by Sabrina Ghaour's book: Simply)

Serves 4-6

Prep Time: 30 Mins

INGREDIENTS

Vegetable Oil, for deep-frying
1kg chicken wings

FOR THE SAUCE

3Tbsp fish sauce
3 Tbsp honey
2 Tbsp Jars of Goodness Rosa Harissa Paste
Finely grates zest of 1 lime and juice of ½

METHOD

1. Mix all the Sauce ingredients together in a large mixing bowl and set aside
2. Pour enough oil into a frying pan, heat and deep fry the wings for 20-25 mins or until crispy and golden brown.
3. Remove the chicken with a slotted spoon and transfer to a paper-lined plate to drain excess oil.
4. While still hot, add the wings to the hot sauce and toss until well coated.
5. Serve immediately