



Smoked Chilli Chicken Wings

(courtesy of @chefmichaeljames)

Serves 5. Prep time 30 mins

Ingredients

- Chicken Wings (700g to 1kg)
- Jars of Goodness Smoked Chilli Sauce (3tbs)
- Freshly cracked black pepper (1tsp)
- Garlic Powder (1 tbsp)
- Onion Powder (1 tbsp)
- Berbere Spice (1 tsp)
- Smoked Paprika (1 tsp)
- Dry Mixed Herbs (1/2 tsp)
- Olive Oil (1/4 cup)
- Parchment Paper
- Spring Onions (a dash for garnish)
- Salt (1tsp)

Preparation

- Preheat your oven to 180 degrees C (Grill option)/175 degrees C (Fan option).
- Ensure that your chicken is brought to room temperature; at least 2 hours before preparation.
- Divide the chicken in parts, the drummettes and the flats. Do not discard the wing tips as you can use this for a chicken stock that will come handy in future meals.
- Pat them dry and toss into a mixing bowl. Add in all the dry spices followed by 1/4 cup of olive oil and mix everything together until well incorporated.
- Leave to marinate at least for 30 minutes. For better results overnight will achieve much.
- Spread a flat baking tray with parchment paper and arrange the marinated chicken wings evenly. Place them into the oven and leave to cook for 30-45 minutes.
- Remove from the oven and transfer the liquid onto a bowl which you will use for the sauce.
- Set the wings aside and work on the sauce.
- In a medium sized saucepan, mix half the liquid mixture together with the smoked chilli sauce and pour over the chicken wings.
- Crank up the oven to 200 degrees and place the wings closer to the top grill and broil for 5-6 minutes or until you get just enough char on the wings. Be careful not to burn the chicken wings.
- Once they're ready, serve and garnish with medium sliced spring onions and the juice of half a lemon. You can serve this as a snack or accompany it with a side of baked potato wedges.

Enjoy!!!