



# Peri-Peri Chicken Wings



**Servings:** 4  
**Total Time:** 25 mins  
**Cooking Time:** 20 mins  
**Pre-heat Oven to Grill**



## METHOD

Mix the peri-peri sauce and olive oil in an oven dish. Add the chicken wings and baste completely with the sauce.

## INGREDIENTS

*1kg chicken wings (buffalo, if available)*

*6 Tbsp Portuguese Peri-Peri Sauce, or bottled peri-peri sauce*

*2 Tbsp light olive oil*

Grill the wings (in the sauce) for about 10 mins on each side until golden brown.

Roll the wings in the pan juices and transfer to a serving dish to serve.



## SERVING SUGGESTION

Serve with a *Blue Cheese Dressing\** dip and a salad.

## VARIATION

Substitute the peri-peri sauce with bottled barbeque sauce.

