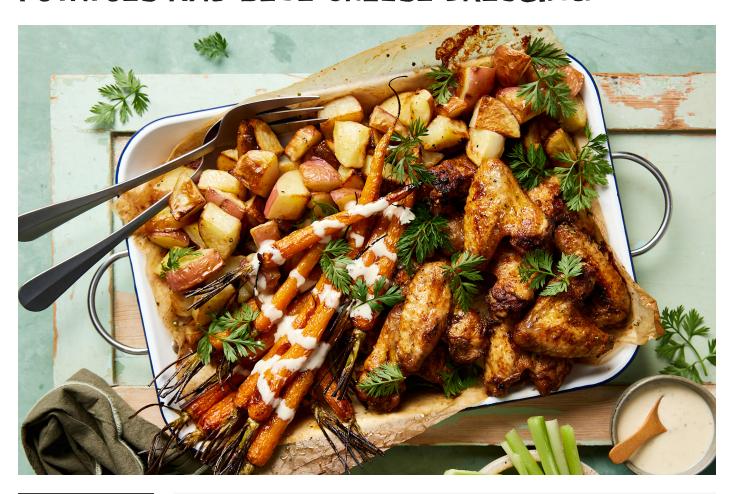


PERI-PERI CHICKEN WINGS WITH ROASTED POTATOES AND BLUE CHEESE DRESSING





INGREDIENTS:

- > 8 Chicken Wings
- > 300ml Blue Cheese Dressing
- > 500g Red Washed Potatoes
- > 30g Peri-Peri Spice Mix
- > 1 Bunch Dutch Carrots
- > 2 Celery Stems

WHAT YOU'LL NEED FROM YOUR PANTRY:

> Olive Oil

METHOD - GET COOKING!



Preheat the **oven** to 220°C.

Slice potatoes and arrange on a lined baking tray. Add some olive oil, and season well.

Bake for 35-40 minutes **until golden brown**.

Meanwhile, place the chicken wings on a lined baking tray – add oil, salt, pepper and peri-peri spice mix.

Toss well and place in the oven, baking for 35-40 minutes until crispy and golden brown.

Pick ¼ of the carrot leaves and set aside.

Wash the carrots and remove most of the leaves, leaving some of the stem.

Place on a lined baking tray, add oil and seasoning, place into the oven and bake for 25-30 minutes until soft and golden brown.

- 4 Cut the celery stems into sticks lengthways
- Remove vegetables and chicken wings from the oven.

Serve together drizzled with blue cheese dressing, celery sticks and garnish with carrot leaves.

ABOUT YOUR LEFTOVER INGREDIENTS...

- Use the left-over celery to snack with dips or for cooking in a variety of soups and sauces.
- Use leftover blue cheese dressing on other salads.

