



**READY TO COOK**  
BY HARRIS FARM

CREATE THIS MEAL WITH...  
DAVE'S RECIPE BOX

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



PREP  
**10 min**



COOK  
**40 min**



SERVES  
**4**

## 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!



1

**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.**

2

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.**

3

**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**

5

**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.

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



## FEEDBACK OR QUESTIONS?

Shoot us an email at:  
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