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Air Fryer Peri Peri Chicken with Harissa Wedges & Roast Sweetcorn

Serve with a bowl of sour cream and a crisp green salad.

Serves 4

INGREDIENTS

For the Peri Peri Chicken:

- 8 chicken thighs (skinless and boneless)
- 2 tsp garlic powder
- 2 tsp smoked paprika
- 1 tsp dried oregano
- 2 tsp hot peri peri sauce
- 2 tbsp vegetable oil

For the sides:

- 600g starchy potatoes (maris piper - washed)
- 2 tbsp vegetable oil
- 2 tsp harissa paste
- 4 corn cobs
- salt & black pepper

Place the chicken thighs into a freezer bag and sprinkle over the garlic powder, smoked paprika and oregano. Shake well. Add peri peri sauce and oil and shake again. Marinate in the fridge for at least 30 minutes.

Meanwhile, bring a large pan of water to boil. Slice the potatoes into wedges - no need to peel. Add potatoes to pan and cook for 10 minutes. Add sweetcorn after 5 minutes. Drain and separate potatoes and sweetcorn. Drizzle 1 tbsp of oil and the harissa over the wedges and toss to evenly coat. Season with salt and pepper. Toss the sweetcorn in the remaining oil.

Arrange the thighs in the air fryer basket on top of the grill plate. Set the air fryer temperature to 180°C for 25 minutes, turn half way through. When chicken is cooked, transfer to plate and cover with foil to rest.

Wipe your air fryer basket before adding wedges and increase the temperature to 200°C for 18-20 minutes. Add the sweetcorn when there is 10 minutes cooking time left.