



MILD PERI PERI CHICKEN WINGS

Bring the family together around some delicious peri peri chicken wings. Give more flavour to your chicken by allowing time for an hour of marinating.



EASY



5 MINS



45 MINS



4 SERVES

Ingredients

- 1/3 cup Peri Peri Mayonnaise, plus extra to serve
- 1 sachet Continental® Seasoning Sensations Spanish Paella seasoning mix
- 1 tablespoon lemon juice
- 1.3 kg chicken wing nibbles

Instructions

1. In a large bowl combine Peri Peri Mayonnaise, Continental seasoning mix and lemon juice. Add chicken then toss until chicken is coated. If you have time, cover and marinate in the fridge for at least 1 hour (marinating will help increase the depth of flavour).
2. Preheat oven to 200°C (180°C fan-forced). Line a large baking tray with foil and non-stick baking paper.
3. Place chicken onto the prepared tray in a single layer. Bake for 40-45 minutes, turning halfway through cooking, until golden brown and cooked through. Serve with extra Peri Peri mayonnaise for dipping.

Recipe supplied by Hellmann's.