

PERi-PERi Chicken Wings

Ingredients

- 12 Chicken Wings
- ½ bottle Nando's PERi-PERi Marinade
- Medium (or whichever spice you prefer)



Method

1. Put the wings in a bowl and rub all over with the marinade
2. Cover the bowl with clingfilm and put in the fridge for at least 1hr, preferably overnight
3. Heat the oven to 180C (standard setting, not fan)
4. Transfer chicken wings to a roasting tray
5. Cook for about 30min until wings are just cooked.
6. Heat up a grill pan on the stove (or BBQ!)
7. When it's smoking hot, put 6 wings in the grill pan
8. Leave the wings without moving them to get the grill marks
9. Turn over once the skin has grill marks repeat with other side
10. Generously brush over your chosen Nando's sauce on both sides
11. Turn the oven down to 100C and keep the grilled wings warm whilst repeating with remaining wings.
12. Serve

PERi-Salted Chips

Ingredients

3-4 Large Maris Piper Potatoes
– about 750g
3-4 Tbsp Sunflower Oil
Peri-Peri Salt



Method

1. Pre-heat the oven to 220C. Place the tray you're roasting your chips in into the oven.
2. Bring a large pan of salted water to the boil.
3. Peel and wash the potatoes.
4. Cut into slices about 1cm thick, then cut into chips the same thickness.
5. Put chips into a bowl of cold water and rinse of the starch.
6. Drain chips in a colander.
7. Put the chips into the boiling water and blanch for 3-4min.
8. Drain in a colander and place on a clean tea-towel to dry.
9. Pour the sunflower oil into the baking tray and leave to heat in the oven for 1min.
10. Lay chips in a single layer on the hot tray and coat chips in the oil.
11. Cook for approx. 30min, turning the chips halfway through.
12. Remove chips from the oven and sprinkle over the PERi-PERi salt.

Garlic Bread

Ingredients

125g Salted Butter
4 cloves Garlic, crushed
Fresh Parsley, finely chopped
Juice of ½ Lemon

2 good pinches of dried
red chilli flakes (more
if like it hot!)
2 Crusty Bread Rolls

Method

1. Leave the butter at room temperature until soft
2. Put the butter on a large plate
3. Add the garlic, parsley, lemon juice and chilli
4. Using a fork, mash everything together until thoroughly blended
5. Slice the bread rolls in half horizontally
6. Spread each half with garlic butter
7. Put the rolls back together and wrap in foil
8. Heat the oven to 180C. Bake the rolls for 10-15min
9. Remove the foil.
10. In a non-stick pan on medium heat, place the rolls garlic side down and toast until golden. You can also do this step under the grill, just watch the bread doesn't burn.

