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CHEF'nBOX STEP BY STEP

Spicy Chicken Wings

Chicken drumettes and prime wings coated in a spicy marinade for a bold, well-balanced flavour. Brined to help retain moisture and ready to cook, making them ideal for sharing platters and casual dining menus.

1

Prepare your ingredients. Defrost the wings first. Cook the chicken wings in a convection oven at 190°C for 12 mins (optionally deep fry for a few minutes) until the internal temperature reaches minimum 74°C.



2

In a bowl add the sauce of your choice and toss the wings



3

Serve with a side of vegetables and a veggie dipping sauce of your choice.



4

Plate & Serve with a sprinkle of chives.

