

CHUNKY WEDGES SERVED WITH AIR-FRIED CHICKEN WINGS



Author:

Serving: 4 - 6

Cooking Time: 40 minutes

Prep Time: 10 minutes

INGREDIENTS

- 1kg chicken wings, split into flats and drumettes
- 30ml (2 tbsp) sunflower oil
- Salt, to taste
- 10ml (2 tsp) lemon and black pepper seasoning
- **Potato wedges**
- 600g potatoes, skin on cut into chunky wedges
- 1 large egg
- 15ml (1 tbsp) milk
- 60ml (¼ cup) cake flour
- 10ml (2 tsp) potato seasoning

INSTRUCTIONS

Tip: Use any part of the chicken and if you prefer don't cut up the wings

1. Pat dry the wings with paper towels and place into a mixing bowl
2. Add the oil and seasoning and toss to evenly coat
3. Place into the air fryer basket spacing evenly and air fry at 200°C until the wings are crispy and golden, for (+/- 8 minutes) per side
4. For the potatoes, whisk the egg and milk into a large mixing bowl and toss the potatoes into the egg mixture until the potatoes are fully covered
5. Combine the flour and potato seasoning in a bowl and gently coat each potato, shaking any excess flour. Place in a greased air fryer basket and repeat with the rest of the wedges placing them in a single layer. Spray the wedges with oil covering any flour spots and cook on 180°C for (+/- 13 minutes). If you see any flour spots spray with a little more oil and flip them over, spray this side of the wedges and cook for a further (+/- 10 minutes)
6. Serve the chicken wings with the potato wedges and tomato sauce