

## DEEP FRIED CHICKEN WINGS WITH PAPRIKA DRIZZLED GOLDEN CHIPS



**Serving:** 4

**Cooking Time:** 30 min

**Prep Time:** 30 min

### INGREDIENTS

- 2 large eggs, lightly beaten

- 300ml mageu
- 12 chicken wings
- 240g (2 cups) cake flour
- 200g breadcrumbs
- 10ml (2 tsp) garlic flakes
- 5ml (1 tsp) paprika
- Salt, to taste
- 4 potatoes, skin on, thickly sliced and parboiled
- 15ml (1 tbsp) paprika
- Green salad, to serve optional

## INSTRUCTIONS

1. Beat the eggs and mageu well together in a mixing bowl until well combined.
2. Mix in the chicken wings and cover. Refrigerate for 30 minutes.
3. Combine the flour and breadcrumbs in another bowl and season with garlic flakes, paprika and salt.
4. Heat oil in a deep pot. Remove the wings from the marinade and discard the remaining marinade. Shake off any excess marinade and press into the flour mixture.
5. Deep fry the chicken wings in batches until golden and cooked about 15 minutes per batch. Drain and adjust seasoning.
6. In the same oil drop the potatoes again in batches until golden and crispy. Drain well and lightly season with paprika and serve with the chicken wings and a fresh green salad if you are using.