



WCOOK

Basil Pesto Chicken Wings

with fresh herbs & bulgur wheat

Hands-on Time: 35 minutes

Overall Time: 50 minutes

Fan Faves: Serves 3 & 4

Chef: Megan Bure

Wine Pairing: Groote Post Winery | Groote Post Pinch of Salt Chardonnay

Nutritional Info

| | Per 100g | Per Portion |
|--------------------|----------|-------------|
| Energy | 750kJ | 4898kJ |
| Energy | 180kcal | 1172kcal |
| Protein | 11.9g | 77.8g |
| Carbs | 9g | 61g |
| of which sugars | 1.4g | 9g |
| Fibre | 1.8g | 11.5g |
| Fat | 10.7g | 70.1g |
| of which saturated | 3.5g | 22.7g |
| Sodium | 100mg | 651mg |

Allergens: Egg, Gluten, Tree Nuts, Wheat, Cow's Milk, Allium

Spice Level: None

Eat Within 2 Days

Ingredients & Prep Actions:

| Serves 3 | [Serves 4] | |
|----------|------------|--|
| 90ml | 125ml | Crème Fraîche |
| 16g | 20g | Mixed Herbs <i>(8g [10g] Fresh Mint & 8g [10g] Fresh Parsley)</i> |
| 2 | 2 | Tomatoes <i>rinse & roughly dice</i> |
| 2 | 2 | Spring Onions <i>rinse, trim & finely slice, keeping the white & green parts separate</i> |
| 60g | 80g | Danish-style Feta <i>drain</i> |
| 150g | 200g | Cucumber <i>rinse & roughly dice</i> |
| 225ml | 300ml | Bulgur Wheat |
| 125ml | 160ml | Pesto Princess Basil Pesto |
| 24 | 32 | Free-range Chicken Wings |
| 45ml | 60ml | Lemon Juice |

From Your Kitchen

Oil (cooking, olive or coconut)

Water

Paper Towel

Seasoning (salt & pepper)

1. CRISPY CHICKEN WINGS Preheat the oven to 220°C. Pat the chicken wings dry with paper towel. Place on a roasting tray. Coat in oil and seasoning. Pop in the oven and roast until cooked through and starting to crisp, 25-30 minutes (shifting halfway). Alternatively, air fry at 200°C until cooked through, 20-25 minutes (shifting halfway).

2. FLUFFY BULGUR Boil the kettle. Place the bulgur wheat in a pot with 450ml **[600ml]** of boiling water, a drizzle of oil, and seasoning. Simmer until cooked through, 8-10 minutes. Drain if necessary, fluff with a fork, and set aside.

3. PRESTO, IT'S PESTO! In a small bowl, combine the crème fraîche with ½ the pesto and seasoning. Loosen with water in 5ml increments until drizzling consistency. Set aside.

4. LOAD WITH FRESH FLAVOUR Rinse, pick and finely chop the mixed herbs. When the bulgur is done, toss through the cucumber, the lemon juice (to taste), the spring onion whites (to taste), the tomato, the herbs, the feta and seasoning. Set aside.

5. BRING ON THE BASIL When the wings are done, toss with the remaining basil pesto until well coated. Reserve any roasting juices left in the tray for serving.

6. FRESH & FLAVOURFUL Plate up the herby loaded bulgur wheat and serve the pesto-tossed wings alongside, drizzling with any pesto or roasting juices from the tray. Dollop over the pesto crème and garnish with the spring onion greens (to taste).