



UCOOK

One-Tray Wonder Chicken Wings

with sour cream & crispy onion

Enjoy this quick, easy, and delicious dinner as easy as 1, 2, 3, 4! A true one-tray wonder with tender roasted wings and sweet carrot wedges. Served alongside a bright fresh salad and dollops of sour cream for some tang!

Hands-on Time: 25 minutes

Overall Time: 35 minutes

Serves: 4 People

Chef: Kate Gomba

 Quick & Easy

 Leopard's Leap | Chenin Blanc

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Ingredients & Prep

16	Free-range Chicken Wings
2	Red Onions <i>peeled & cut into thin wedges</i>
960g	Carrot <i>rinsed, trimmed & cut into wedges</i>
40ml	NOMU Mexican Spice Blend
80g	Green Leaves
80g	Radish
15g	Fresh Chives
170ml	Sour Cream
60g	Walnuts
100g	Italian-style Hard Cheese <i>peeled into ribbons</i>
60ml	Crispy Onions

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Paper Towel

1. DON'T BE TRAY ME Preheat the oven to 220°C. Pat the chicken wings dry with paper towel. Place on a roasting tray along with the onion and carrot wedges. Coat in oil, the spice blend (to taste), and seasoning. Pop in the hot oven and roast for 25-30 minutes until cooked through and starting to crisp, shifting halfway.

2. PREP STEP While the wings and veg are roasting, rinse the green leaves, the radish, and the chives. Roughly chop the chives. Cut the radish into quarters or thinly slice. Set aside. In a bowl, combine the sour cream, seasoning, a splash of water, and ½ the chopped chives.

3. BE-LEAF ME, IT'S GOOD Just before serving, combine the rinsed green leaves, the walnuts, the cheese ribbons, the sliced or quartered radish, a drizzle of oil, and seasoning.

4. DINNER IS SERVED! Plate up the roasted wings and the veg. Dollop over the sour cream and sprinkle over the crispy onion bits and the remaining chives. Serve with the fresh salad. Easy peasy, Chef!

Nutritional Information

Per 100g

Energy	595kj
Energy	142kcal
Protein	8.9g
Carbs	6g
of which sugars	2.5g
Fibre	1.7g
Fat	8.9g
of which saturated	2.7g
Sodium	139mg

Allergens

Egg, Gluten, Dairy, Allium, Wheat, Tree Nuts

Cook
within 3
Days