



UCOOK

Crispy Hot Wings at Matloha's

with golden roast baby potatoes, creamy slaw & fresh chives


In just a few easy steps, you'll have your new favourite comfort food. Infused with herbs and spices, these chicken wings are dusted with flour and deep fried for mouthwatering crunch – you'll need lots of oil! Basted with sriracha and served with creamy slaw on a bed of fresh lettuce and roast potatoes.

Hands-On Time: 50 minutes

Overall Time: 65 minutes

Serves: 4 People

Chef: Liziwe Matloha

 Easy Peasy

 Lanzerac Estate | Keldermeester Versameling Bergroom

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Ingredients & Prep

16	Free-range Chicken Wings
30ml	Chicken Spice <i>(20ml NOMU Poultry Rub & 10ml Ground Cumin)</i>
10ml	Cayenne Pepper
1kg	Baby Potatoes <i>rinsed & halved</i>
400g	Shredded Cabbage & Julienne Carrot
190ml	Creamy Mayo <i>(65ml Plain Yoghurt & 125ml That Mayo – Garlic)</i>
10g	Fresh Chives <i>rinsed & roughly chopped</i>
125ml	Cake Flour
80g	Green Leaves <i>rinsed</i>
60ml	Sriracha

From Your Kitchen

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

1. SPICE UP YOUR NIGHT! Preheat the oven to 200°C. Pat the chicken wings dry with paper towel and place in a bowl. Add in the spice mix, the cayenne pepper, and some seasoning – all to taste. Toss to coat and set aside to infuse for at least 30 minutes.

2. IN THE MEANTIME... Place the halved baby potatoes on a roasting tray. To make sure they do get crispy, don't overcrowd the tray – use two trays instead. Coat in oil, season, and spread out in a single layer. Roast in the hot oven for 35-40 minutes until crispy on the outside and soft on the inside, shifting halfway.

3. TOSS THE CREAMY SLAW In a bowl, combine the cabbage and carrot with the creamy mayo and ½ of the chopped chives. Toss through some seasoning to taste and pop in the fridge until serving.

4. CRISP UP THAT CHICKEN Place a pot over a high heat and pour in enough oil to fully submerge the wings. Place the flour in a bowl and lightly season. Coat the wings in flour one at a time, dusting off any excess on completion. Be careful throughout this step that you don't burn yourself! When the oil is hot, fry 3 or 4 wings at a time for 7-10 minutes until cooked through and crispy, flipping at the halfway mark. Don't overcrowd the pot, or the oil temperature will drop and prevent the chicken from becoming crispy. Remove on completion and place between sheets of paper towel to drain and keep warm. Once all the wings are cooked, pop any that have cooled in the oven on a low temperature for a few minutes until reheated.

5. HOT WINGS, MATLOHA-STYLE Plate up the golden baby potatoes and side with the spicy, deep fried chicken wings. On the side, make a bed of rinsed green leaves and pile on the creamy slaw. Brush the wings with the sriracha (to taste) and garnish it all with the remaining chives. Get stuck in, Chef!



Chef's Tip

The longer you infuse the chicken, the better! So, if time is on your side, complete step 1 an hour or two before you plan to start cooking. You can even leave it in the fridge to infuse overnight!

Nutritional Information

Per 100g

Energy	601kJ
Energy	144Kcal
Protein	8.4g
Carbs	11g
of which sugars	1.8g
Fibre	1.3g
Fat	6.7g
of which saturated	1.9g
Sodium	132mg

Allergens

Egg, Gluten, Dairy, Allium, Wheat, Sulphites

Cook
within 2
Days