

OVERALL time: 65 mins

Patatas Bravas Style Wings & Chips

Hola, flavour! Made with our NEW Spanish Smoked Paprika & Mustard Rub, this Chicken Wings & Patatas Bravas dish is infused with smoky paprika, mustard and Spanish-inspired flavour in every bite.

Metric

Number of servings : 4

ingredients

Chicken Wings

- 8 Free-range chicken wings
- 2 Tbsp **Cape Herb and Spice Spanish Smoked Paprika & Mustard**

Patatas Bravas Style Chips

- 1 kg Potatoes, skin on, washed & dried
- 2 Tbsp **Cape Herb and Spice Spanish Smoked Paprika & Mustard**
- 2 Tbsp Olive oil

Spicy Tomato Sauce

- 400 g Tomato puree or passata
- 2 Tbsp Balsamic vinegar
- 1 Tbsp Olive Oil
- Pinch of sugar
- 1 Hot red chilli, sliced
- **Cape Herb and Spice Spanish Smoked Paprika & Mustard**

Yoghurt Sauce

- 100 g Plain Yoghurt
- 50 g Mayonnaise
- 2 Tbsp Lemon juice

To Serve

- Fresh lemon wedges
- Fresh parsley, roughly chopped

THIS IS WHAT YOU WILL NEED TO DO

PREP TIME: 30 mins | COOKING TIME: 35 mins

For the chicken:

Place chicken wings in a large bowl.

Season generously with **Cape Herb & Spice Spanish Smoked Paprika & Mustard Rub**.

Mix very well to fully coat the chicken wings all over.

Preheat air fryer to 200°C.

Place chicken wings in the air fryer basket and cook for ± 20 minutes, depending on the size of the wings.

For the potatoes:

Preheat oven to 200°C with the fan on.

Dice potatoes into chunky little cubes.

Place potato cubes in a large mixing bowl.

Drizzle with olive oil.

Season generously with **Cape Herb & Spice Spanish Smoked Paprika & Mustard Rub**.

Toss thoroughly to season all of the potatoes evenly.

Transfer potatoes to a large baking tray so they have plenty of space to be in a single layer and avoid sweating.

Roast in the oven for 20-25 minutes, tossing half way through.

Cook until nice and tender and golden brown.

For the yoghurt sauce:

Whisk all ingredients together.

Keep in the fridge until serving.

For the tomato sauce:

Combine all the ingredients in a frying pan.

Season with **Cape Herb & Spice Spanish Smoked Paprika & Mustard Rub**.

Cook until the chilli flavour is strong enough to your liking and the sauce thickens slightly.

Keep warm until serving.

To serve:

Transfer wings on top of the tray of potatoes.

Place sauces in two bowls.

Dollop a little of each sauce all over the baking tray.

Scatter everything with parsley and pop some lemon wedges on the tray.

Serve deliciously warm straight off the tray and enjoy!

Recipe Developed by Bianca

<https://mail.capeherb.co.za>
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