

# Mild Peri Peri Chicken Wings



Bring the family together around some delicious peri peri chicken wings. Give more flavour to your chicken by allowing time for an hour of marinating.

*Recipe supplied by Hellmann's.*

## **Ingredients**

- 1/3 cup Hellmann's® Peri Peri Mayonnaise, plus extra to serve
- 1 sachet Continental® Seasoning Sensations Spanish Paella seasoning mix
- 1 tablespoon lemon juice
- 1.3 kg chicken wing nibbles

## **Method:**

1. In a large bowl combine Hellmann's® Peri Peri Mayonnaise, Continental® seasoning mix and lemon juice. Add chicken then toss until chicken is coated. If you have time, cover and marinate in the fridge for at least 1 hour (marinating will help increase the depth of flavour).
2. Preheat oven to 200°C (180°C fan-forced). Line a large baking tray with foil and non-stick baking paper.

3. Place chicken onto prepared tray in a single layer. Bake for 40-45 minutes, turning halfway through cooking, until golden brown and cooked through. Serve with extra Hellmann's® Peri Peri mayonnaise for dipping.