

Crispy smokey braai wings

Serves 1

Prep time: 5 minutes
Cooking time: 20 minutes

Using an air fryer? Nayi iplan!

Ingredients

- 1 box Nando's PERi-PERi Bag& Bake Smokey Churrasco
- 4 chicken wings
- 1 tbsp (or to taste) Smokey
 Churrasco spice from the
 spice pack in the box

Method

- Pre-heat the air fryer to 200°C for 2 minutes.
- Place the wings and spice into the cooking bag.
- Close the bag and shake well for 10 seconds to cover the wings in spice.
- After shaking, cut the bag open to form a shallow bake bag and fold over the edges.
- Arrange the wings into one flat layer and place the bag on the air fryer tray.
- Fry the wings for 10 minutes, remove from air fryer and turn the wings, place back and fry for another 10 minutes.
- Remove from bag and enjoy.





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- 4 chicken wings
- 1 tbsp (or to taste) Smokey
 Churrasco spice from the
 spice pack in the box

Method

- Preheat oven to 180°C.
- Place the wings and spice into the cooking bag. Close the bag, shake well for 10 seconds to cover the wings in spice.
- Fold the bag to seal and cook in the bag in the oven for 20 minutes.
- Remove from bag and enjoy.

