

Less than 45 minutes (plus marinating time)

Serves 6-8

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Ingredients:

- Salt and milled pepper
- About 800g-1kg chicken wings
- 1 packet (400g) Pakco Curry Made Easy Butter Chicken Cook-in-sauce
- Glug olive or canola oil

Herby yoghurt dressing:

- 1½ cups (375ml) plain yoghurt
- 1 Mediterranean cucumber, cubed
- Handful fresh coriander, chopped
- 1 tsp (5ml) ground cumin
- Juice (60ml) and grated peel of 1 lemon

Method

1. Season chicken well.
2. Combine cook-in-sauce and oil and evenly coat chicken with mixture.
3. Marinate for 20 minutes.
4. Arrange chicken in a single layer on a baking tray.
5. Bake at 180°C for 20-25 minutes, tossing halfway through the cooking time.
6. Combine ingredients for herbed yoghurt dressing and serve alongside wings.

COOK'S NOTE:

These wings can be prepared in an airfryer, too! Make sure your airfryer is on the bake setting and cook in batches for about 10-12 minutes.



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