

Less than 30 minutes (plus marinating time)

Serves 6

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Ingredients:

- 1.5kg chicken wings
- Salt and milled pepper
- 3 Tbsp (45ml) tikka masala spice
- 1 Tbsp (15ml) turmeric
- ¼ cup (60ml) vegetable oil
- Lemon wedges, for serving

Salad:

- 2 mielies, cooked and kernels cut from cob
- 1 baby red cabbage, thinly sliced
- 2 carrots, peeled and julienned
- ½ punnet (100g) baby tomatoes, chopped
- 1 yellow pepper, deseeded and diced
- Handful coriander, chopped
- ½ cup (125ml) plain yoghurt
- ¼ cup (60ml) olive oil
- Salt and milled pepper

Method

COOK'S NOTE

Chicken pieces could work just as well. Just make sure to increase the cooking time for thicker cuts.

1. Place chicken wings in a large bowl. Season.
2. Mix tikka masala, turmeric and oil together.
3. Rub over chicken wings and set aside to marinate for 1 hour.
4. Prepare medium coals and braai chicken wings for about 18-25 minutes, turning regularly until skin is crisp and slightly charred.
5. Toss salad ingredients together and season.
6. Serve chicken wings with salad and lemon wedges.

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