

Less than 1 hour

Serves 4

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Ingredients:

Chicken wings:

- 1½ cups (375ml) buttermilk
- 2 tsp (10ml) chicken spice
- ¼ cup (60ml) fresh parsley, chopped
- 1.5kg chicken wings, partially roasted
- 1½ cups (375ml) breadcrumbs
- Salt and milled pepper
- Mayonnaise, for serving

Method

1. Preheat oven to 180°C.
2. Mix buttermilk, chicken spice and parsley together.
3. Toss chicken wings in sauce to coat.
4. Mix breadcrumbs with a pinch salt and pepper and coat wings.
5. Place on a baking tray lined with baking paper.
6. Bake for 30-40 minutes until golden and cooked through.
7. Serve with mayonnaise.

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