

Less than 1 hour

Serves 4

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Ingredients:

Chicken wings:

- 2 Tbsp (30ml) tandoori spice mix
- ½ cup (125ml) plain yoghurt
- ¼ cup (60ml) coriander, chopped
- 1.5kg chicken wings, partially roasted

Dipping sauce:

- ⅓ cup (80ml) plain yoghurt
- ¼ cucumber, diced

- Lime wedges, for serving

Method

1. Preheat oven to 180°C.
2. Mix 2 Tbsp (30ml) tandoori spice mix, plain yoghurt and coriander together.
3. Toss chicken wings in sauce to coat.
4. Place on a baking tray lined with baking paper.
5. Bake for 30-40 minutes until golden and cooked through.
6. Mix plain yoghurt and diced cucumber to make raita.
7. Serve with wings and lime wedges.

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