



MOROCCAN CHICKEN WINGS WITH SRIRACHA DIPPING SAUCE
RECIPE

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COOK TIME

30 mins

PREP TIME

15 mins

SERVES

6 x

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INGREDIENTS

- 10 chicken wings
- 2 Tbsp olive oil
- 3 Tbsp MasterFoods™ Moroccan Seasoning
- 2 Tbsp Tomato Sauce
- 2 Tbsp Sriracha Sauce Hot

RELATED PRODUCTS



MASTERFOODS Seasoning Moroccan 47g Jar

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METHOD

1. Coat the chicken wings with a mix of honey and a liberal amount of MasterFoods™ Moroccan Seasoning.
2. Lay on a flat tray lined with greaseproof paper.
3. Bake at 180 C for 30 minutes to crispy and brown.
4. In a bowl Mix together Tomato Sauce and Siracha then Serve.

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