



Cajun Chicken Wings

SERVINGS: 1-3

PREPPING TIME: 10 min

COOKING TIME: 30 MIN

Ingredients

12 Large Chicken Wings
2-3 Tbsp Gyaldem Kitchen
Cajun Spice (adjust according
to heat tolerance)
4 Tbsp of Olive Oil or Butter
1/2 Lime – Juiced
Salt and Pepper to taste

Instructions

1. Clean the chicken in white vinegar and lemon juice. Rinse off and pat dry.
2. Coat the chicken wings with the olive oil or melted butter.
3. Coat the chicken with the Gyaldem Kitchen Cajun Spice.
4. Set the BBQ to medium or oven to 350 (Air fryer to 25 Min)
5. Place chicken on the grill or in the oven on a baking pan.
6. Cook until the chicken has formed a golden-brown crust
7. Remove from heat, sprinkle a little lime juice, salt and pepper.
8. Serve with your favourite dip (Gyaldem Kitchen Mango Hot Sauce)
9. Enjoy!

