

Diablo Chicken Wings

Ingredients

- ½ tsp. saffron strands
- 2 tsps. Boiling water
- 12 large chicken wings
- 2 tsps. Extra virgin olive oil
- 2 cloves garlic, finely grated
- 1½ tsps. smoked paprika
- 1½ tsps. ground cumin
- ½-1 tsp. chilli powder
- 1 tsp. salt
- Freshly ground black pepper
- Lime juice



Method

1. Pre-heat the oven to 190°C and line a large baking tray with non-stick baking paper.
2. Soak the saffron strands in the boiling water for about 5 minutes.
3. Using a sharp knife or poultry shears separate the wings into three pieces, discard the tip and place the other two parts of the wing into a bowl.
4. Pour the saffron water and oil over the wings and coat well.
5. Mix the garlic, paprika, cumin, oregano, chilli, salt and pepper together and rub into the wings until they are all completely covered. Leave to marinate for a few hours, even overnight if you can.
6. Place in a single layer on the baking tray and bake for about 15-20 minutes each side until a deep golden colour
7. Serve with a squeeze of lime juice.

Notes

Serves 4-6 people.