

# PORTUGUESE CHICKEN WINGS WITH SPICES

## *Step-by-step recipe (4 steps)*

### **STEP 1 - Ingredients:**

20 chicken wings  
salt q.s.  
1 teaspoon of saffron  
1 teaspoon of sweet pepper  
½ teaspoon of ground black pepper  
3 garlic cloves, chopped  
1 lemon (juice)

### **STEP 2 - Ingredients:**

1 tablespoon of mayonnaise  
2 eggs  
1 tablespoon corn starch



In a container, season the chicken wings with salt, saffron, sweet pepper, ground black pepper, chopped garlic and lemon juice.



Add mayonnaise, eggs and cornstarch and mix it well. Reserve.

### **STEP 3 - Ingredients:**

Olive oil q.s.  
1 onion cut into slices



Grease a pan with a little olive oil and line the bottom with the sliced onion.



Cover the onions with the seasoned chicken wings. Reserve.

**STEP 4 - Ingredients:**

4 potatoes cut into pieces



Wrap the sliced potatoes in the seasoning mixture in the container where the wings were.



Spread the seasoned potatoes on top of the wings and pour the rest of the seasoning mixture on top of everything.



Bake at 200°C for about 50 minutes.



Remove and serve immediately.

Enjoy your food!

