



Chicken Wings with Cumin, Lemon & Garlic

Chef Wayne
(Serves 6)

Ingredients:

12 chicken wings
2 garlic cloves, crushed
Zest and juice 1 lemon
1 tsp cumin seed
2 tbsp olive oil
1 tbsp honey

Directions:

Using a pair of sharp kitchen scissors, cut each wing at the knuckle into two pieces.
Mix the garlic, lemon zest and juice, cumin and oil with plenty of seasoning, then tip into a dish with the chicken wings and toss to coat.
Cover and put in the fridge to marinate for at least 1 hr, or overnight if you have time.

Heat oven or an outdoor grill.

Bake the chicken wings on an oven tray for 45-50 mins until crisp, or barbecue for 20 mins, drizzling over the honey for the final 10 mins of each method.

Serve on a platter with plenty of paper napkins.

Fill small bowls with olives, pistachios or almonds, dates and pickled chillies and flatbreads to serve alongside.