

DINNERLY



BBQ Smoky Chicken Wings with Garlic Bread 'Fries' and Veggie Sticks



30 minutes



2 Servings

Craving a dinner that's delightfully delish and easy to get on the table? We're on a mission to make cooking more fun, extra yum and even simpler – this recipe, packed with quality fresh ingredients, is all that and more. Get cooking!

WHAT WE SEND

- 1 carrot
- 1 celery stalk
- 1 spring onion
- 2 garlic cloves
- 50g smoky barbecue sauce
- free-range chicken wings
- 1 garlic bread ^{2,3,5}

WHAT YOU NEED

- 1 tbs white or red wine vinegar ⁴
- 2 tbs mayonnaise ¹
- 1 tbs olive oil

TOOLS

- barbecue (optional)

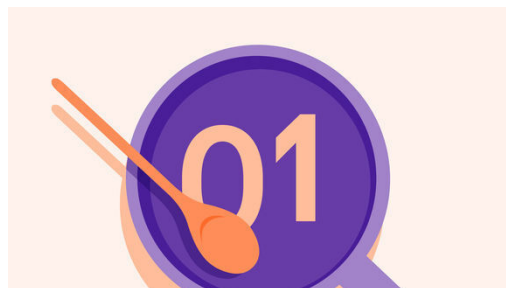
Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Egg (1), Gluten (2), Soy (3), Sulphites (4), Wheat (5). May contain traces of other allergens.

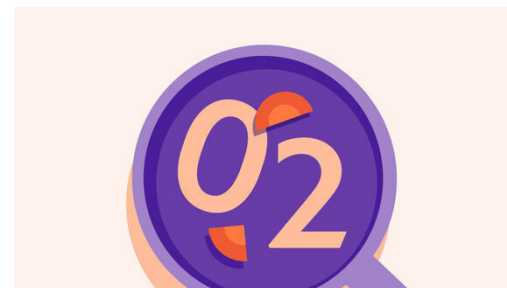
NUTRITION PER SERVING

Energy 590kcal, Fat 44.4g, Carbs 30.1g, Protein 15.9g



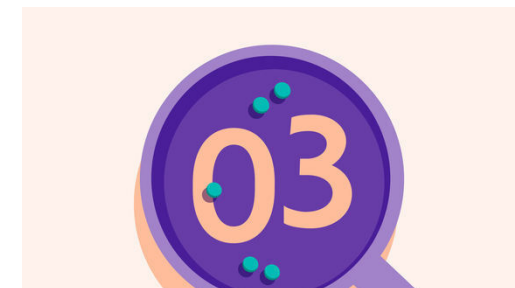
1. Prep ingredients

Preheat the barbecue grill to high (see Don't have a barbie?). Cut the **carrot** and **celery** into 1cm-thick batons. Thinly slice the **spring onion**. Crush 2 **garlic cloves**.



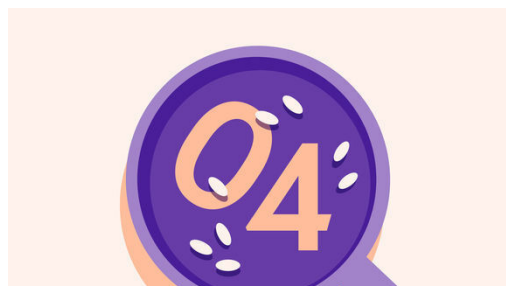
2. Make barbecue glaze

Combine the **barbecue sauce**, **garlic** and 1 **tbs white wine vinegar** in a bowl. Put 1 **tsp of the barbecue glaze** in a separate bowl and stir in 2 **tbs mayonnaise**.



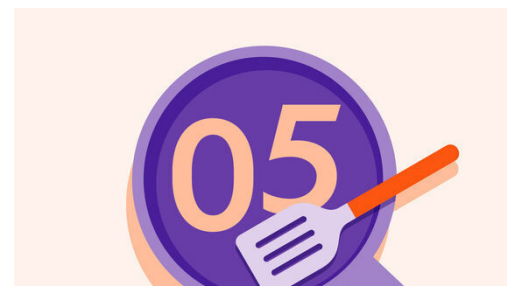
3. Cook chicken wings

Drizzle the **chicken wings** with 1 **tbs olive oil** and season with **salt and pepper**. Cook the chicken wings on the barbecue grill for 5 mins. Reduce the heat to medium-low and cook, brushing with the **barbecue glaze**, turning regularly, for a further 10 mins or until slightly charred and cooked through. (Make sure you use all the glaze for maximum flavour.)



4. Make garlic bread 'fries'

Meanwhile, cook the **garlic bread** on the grill for 1-2 mins each side until golden. Remove and cut into thin 'fries'.



5. Serve up

Divide the **chicken wings**, **garlic bread 'fries'** and **veggie sticks** among plates. Scatter over the **spring onion**, serve with the **barbecue mayonnaise** and enjoy!



6. Don't have a barbie?

No worries, you can use a chargrill pan or frypan – just adjust the cook times!