

# Chicken wings, chips and veg

## Ingredients

- 3 chicken wings
- $\frac{1}{4}$  lime
- 1 tbsp soy sauce
- 1 tsp paprika
- 3 pinches of garlic salt
- 3 pinches of onion salt
- 2 tbsp of oil
- 1-2 potatoes
- 50g peas and corn
- Oil for frying the chips

## Method

1. Preheat the oven to 180 or 5 on gas
2. In glass bowl squeeze the lime, add the soy sauce, oil, paprika, garlic salt and onion salt and mix well. **(This is the marinade)**
3. Add the chicken wings and rub the marinade on them.
4. Put them in a baking tray with a little bit of oil and cook for 10 minutes on one side and then 10 minutes on the other side in the oven.
5. Wash your hands!
6. Pour oil into a, saucepan till half way. Heat the oil until it is **shimmering**.
7. Peel the potatoes and cut into finger-width chips.
8. Wash and dry the chips.
9. Carefully lower in the chips using a slotted spoon.
10. Fry for 4-5 mins, gently stirring occasionally until golden and crisp.  
Transfer to kitchen paper to drain. Add salt to your chips to taste.
11. Tip out the oil and add hot water to the saucepan.
12. Cook the peas and corn for 5 minutes.
13. Serve with chips and wings.