

## Frog Recipe of The Month

Every month, FrogPubs offers you a classic English recipe.



### Chili Lime Chicken Wings

- 1 tablespoon paprika
- 1 teaspoon chili powder
- 1 teaspoon dried oregano, crumbled
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 1/2 teaspoon garlic powder
- 700 gr chicken wings
- 3 tablespoons olive oil
- 1 lime, cut in wedges

(Around 14 wings)

*In a small bowl, combine all your spices.*

*If you like individual drumettes cut your wings up*

*Arrange the wings in a baking pan, and brush them with the olive oil.*

*Now sprinkle the spice mixture evenly over your wings.*

*Roast at 190°C for at least 45 minutes, and an hour isn't likely to hurt.*

*You want them crispy! Or, if you have a rotisserie with a basket, that's a great way to cook these, as well. Serve hot, with wedges of lime to squeeze over the wings.*

## Enjoy!

