




## Tandoori chicken wings with blackened tomato sambal

*For the best results, cook these on the braai.*

 Less than 45 minutes    **Serves:** 4

**Recipe Type:** Light meals

**Main Ingredient:** Chicken

### Ingredients

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800 grams country-reared chicken wings

#### Paste

60 ml tandoori chicken paste, (Patak's, but any brand will do)

125 ml PnP Greek yoghurt

1 half PnP onion, quartered

3 PnP garlic cloves, sliced

4 centimetres PnP knob ginger

60 ml juice of 1 lemon

#### Sambal

3 ripe tomatoes

2 long Thai red chillies

15 ml PnP olive oil

45 ml lime juice

10 ml PnP grated fresh ginger

60 ml PnP chopped coriander

60 ml PnP chopped mint

1 dash salt and milled pepper

### Method

- Place paste ingredients in a food processor and blitz until smooth.
- Toss with chicken wings and marinate for 30 minutes.
- Prepare coals or a chargrill to medium heat and blacken tomatoes and chillies.
- Remove charred skin and roughly chop.
- Toss with remaining sambal ingredients and season.
- Shake excess paste from chicken and grill over coals until cooked through and slightly charred.
- Serve with sambal and extra Greek yoghurt.