

Callum Hann's Sriracha Glazed Chicken Wings with Blue Cheese Sauce

Appliance: Philips Airfryer XXL

Serves: 4

Prep time: 10 minutes

Cook time: 20 minutes

Ingredients:

- 1/3 Cup blue cheese, crumbled into small pieces
- 2/3 Cup sour cream
- 2 Celery stalks, cut into batons to serve
- 6 Chicken wings

Ingredients (Sriracha Glaze):

- Thumb sized piece ginger
- 2 Tablespoons smoked paprika
- 2 Tablespoons soy or fish sauce
- ½ Cup sriracha (or your favourite chilli sauce)
- Zest and juice of a lemon
- 80g Melted butter
- 4 Cloves garlic

Method:

1. Remove the wing tips from chicken and discard, then cut each wing in half at the joint to create 12 pieces in total.
2. Place all of the ingredients for the sriracha glaze into a blender or food processor and puree until smooth. Coat the chicken pieces in the glaze.
3. Set Philips Airfryer XXL to 200C. Place chicken into the Airfryer and cook for 20 minutes, turning the chicken every five minutes or so.
4. Meanwhile, make the blue cheese sauce by combining the blue cheese and sour cream in a food processor and blitzing until smooth. Take care not to over mix or the cream may split.
5. Serve chicken with blue cheese sauce and celery.