

Loaded Fries, Chicken Wings

Ingredients

- 200g diced cooking bacon
 - 50g diced chorizo
 - 1 diced onion
 - 1 diced red pepper
 - 1 diced green pepper
 - 1 tbsp paprika
 - 300g pasta
 - 15g butter
 - 15g plain flour
 - 250ml milk
 - Salt and pepper
- 1 tbsp English mustard
- 300g grated cheese
- 600g frozen fries

Ingredients

- 400g Chicken wings
 - 1 tbsp Oil
- 1 Garlic clove, chopped
 - 1 tsp Chilli flakes
 - 1 tbsp Honey
 - 2 tbsp Soy sauce
 - 2 tsp Brown Sugar
 - 150ml Water
- 1 Chicken stock cube

Methods

Let's make the cheese sauce:

1. Melt butter in a saucepan over gentle heat.
2. Stir in flour, allowing the mix to cook until it achieves a straw-like colour.
3. Gradually add milk, whisking between each addition.
4. Add salt, pepper, and mustard. Keep whisking until it comes to a boil.
5. Reduce heat, add half the cheese, and simmer, stirring occasionally until the mixture thickens.

Let's put it all together:

1. Cook the pasta according to the package instructions.
2. Cook the frozen fries as per the instructions.
3. In a separate pan, fry the bacon, chorizo, onion, red pepper, and green pepper along with some paprika.
4. Drain the cooked pasta and mix it through the cheese sauce and bacon mixture.
5. Place the frozen fries in an oven dish and pour the mac n cheese mixture over them. Top with the remaining cheese.
6. Bake in the oven or under the grill until the cheese has melted and the dish is heated through.

Methods

1. Mix together soy sauce and chilli flakes, then brush the mixture over the chicken wings.
2. Heat oil in a pan over medium heat and add the wings. Sear and colour the chicken by frying for 2-3 minutes on each side to enhance the flavour.
3. Pour water into the pan. Crumble the chicken stock cube into the water, add sugar and chopped garlic, and bring the mixture to a boil.
4. Reduce the heat, cover with a lid, and simmer for 15-20 minutes, turning the wings over halfway through, until the sauce has reduced into a syrup, intensifying the flavour.
5. Continue turning the wings to ensure they are fully coated in the sauce.
6. Drizzle honey over the wings and turn them until fully coated.