



Smoky Chicken Legs with Potato Wedges

⌚ 60–90 Min   

Preparation

Ingredients 4 Portions

♦ = Kotányi Produkte

4	Chicken legs
600 g	Potatoes, waxy
6 tbsp.	Olive oil
1 pinch	♦ Sea Salt, Coarse
1 pinch	♦ Pepper Black, Whole

For the seasoning mix

1 tsp.	Brown sugar
1 tsp.	♦ Sea Salt, Coarse
1 tsp.	♦ Paprika, Smoked
1 tsp.	♦ Cayenne Pepper, Ground
1 tsp.	♦ Lemon Pepper
1 tsp.	♦ Garlic Granules

For the apple and celeriac salad

2	Apples
1	Celeriac, small
50 g	Mayonnaise
100 g	Sour cream
2 tbsp.	Lemon juice
1 pinch	♦ Sea Salt, Coarse
1 pinch	♦ Pepper Black, Whole

- 1 To make the seasoning mix: Combine all the ingredients in a small bowl. Rub the chicken legs with the mixture and 4 tbsp. of the olive oil cover and allow to infuse overnight in the fridge.
- 2 Preheat the oven to 200 °C (356°F).
- 3 Place the chicken legs in an oven-proof dish and roast for 40 minutes at 200°C (392°F) using the conventional oven setting.
- 4 Wash the potatoes, cut into wedges and season with a splash of olive oil, sea salt and ground pepper. Spread out onto a baking tray lined with baking parchment and add to the chicken legs 30 minutes before the end of the roasting time.
- 5 Peel the celeriac. Peel and de-core the apples. Use a mandolin to slice finely and drizzle with lemon juice.
- 6 Mix the sour cream and mayonnaise, season to taste with sea salt and ground pepper and use it to dress the salad.
- 7 Serve the chicken legs the sliced potato and the apple and celeriac salad onto plates and enjoy.

