

Smoky Chicken Legs with Potato Wedges

60–90 Min

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

Preparation

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.