



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

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|--------|--------------------------|
| 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

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|---------|-----------------------|
| 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.

