



Chicken wings

1. Mix **2 tbsp. Cajun spice mix**, 10 g baking powder, 1 tbsp. flour and $\frac{1}{2}$ tsp. salt.
2. Dry well 1 kg of chicken wings and separate lower and upper parts. Season with salt and coat generously with the above mixture.
3. Arrange wings on a griddled tray and bake in a preheated to 220°C oven for about 40-45 minutes or until fully cooked. Halfway through, turn the wings over.
4. Optionally, melt 50 g butter and flavor it with $\frac{1}{2}$ **tbsp. Cajun spice mix**. Toss the baked wings in the butter and let them drain on kitchen paper.
5. If you wish the wings to be crispy, skip step 4 above.

Cajun rice

1. Sweat 1 finely chopped onion in 5-6 tbsp. oil, heated on medium.
2. Add 250 g finely chopped mushrooms and cook until their water evaporates - about 10 minutes.
3. Add 4-5 crushed garlic cloves, 2-3 celery stalks and 2-3 peppers, finely chopped. Cook until soft - about 10 minutes.
4. Mix in **1 to 2 tbsp. Cajun spice mix**.
5. Add 1 cup rice (washed), 240 g cooked beans and 2 cups water. Cover and cook for 20 minutes after boiling.
6. Fluff and serve with chopped green onions.