



### **NY Buffalo Nibbles**

#### **Foodchain at Home Ingredients**

- Free Range Chicken Nibbles 1 KG
- Culley's buffalo wing sauce Mild 375ml
- Blue Cheese 140gr
- Celery
- Carrots

#### **Pantry Staples**

- Cooking Oil
- Aioli or Mayo 1 Cup

#### **Method**

- Marinade Nibbles with 150ml Culley's buffalo wing sauce for 3 hours or overnight
- Heat oven to 200c
- Heat oil in large fry pan and sauté the Nibbles
- Place the Nibbles large oven tray and cook for 20minutes
- For the sauce, crumble 100g of blue cheese into 1 cup of aioli or mayo and stir to make sauce
- Serve with batons of carrots and celery

