

TAKE-OUT
TUESDAY

WITH

WOODFIRE
& GREEN
GOURMET KITCHEN





WOODFIRE & GREEN WINGS

Tuesday is the new Friday !

Ingredients

- 450g Chicken Wings, Mids and Primes
- 5g (1 teaspoon) Baking Powder
- 5g (1 teaspoon) Sea Salt
- Woodfire & Green Wing Sauce (about 50-75ml per 450g of wings or to taste)
- Woodfire & Green Blue Cheese Dip, for serving
- Celery sticks, for serving

Directions

1. Line a rimmed baking sheet with aluminium foil and set a wire rack inside. Carefully dry Chicken Wings with paper towels. In a large bowl, combine wings with baking powder and salt and toss until thoroughly and evenly coated. Place on rack, leaving a slight space between each wing. Repeat with remaining 2 batches of wings.

2. Place baking sheet with wings in refrigerator and allow to rest, uncovered, at least 8 hours and up to 24 hours.

3. Adjust oven rack to upper-middle position and preheat oven to 230°C. Add Chicken Wings and cook for 20 minutes. Flip wings and continue to cook until crisp and golden brown, 15 to 30 minutes longer, flipping a few more times towards the end.
4. Meanwhile, in a small bowl heat your Woodfire & Green Wing Sauce in a microwave on high for 30secs or in a saucepan over medium heat, till it's a pouring consistency. Transfer wings to a large bowl, add sauce, and toss to thoroughly coat. Serve wings immediately with Woodfire and Green blue cheese dip and celery sticks.

DELISH!



Woodfire & Green Wing Sauce and Woodfire & Green Blue Cheese Dip are available exclusively in Aldi Stores Nationwide for €3.49 each - Grab Yours Today!



WINNERS 

BORD BIA
IRISH FOOD BOARD

GROW
WITH





WOODFIRE & GREEN BURGER SAUCE

Tuesday is the new Friday !

Ingredients

Makes 4 Double Smash Burgers

- 680grams of 80/20 (80% fat) good quality mince beef divided into 8x85g balls.
- 8 slices of American cheese
- 1/2 red onion
- Pickles
- Beef tomato
- 1/4 head Iceberg lettuce
- 4 Brioche buns or Potato buns
- Butter

Directions

1. Form mince balls. Try not to over work the mince and form loosely. Refrigerate till ready to cook
2. Slice red onion as thin as possible, shred iceberg finely and slice beef Tomato
3. Butter your buns and toast on a pan over a medium heat or under the grill til golden brown.
4. Heat a Pan till smoking hot. Do not use any oil. When ready place 2 mince balls on pan and using the back of a metal fish slice you may need 2 for this and "smash" the ball into a flat Patty about 1/4 inch thick. Season with salt and pepper.

- 5. Leave to cook till you see the edges of the burger are starting to cook. About 1 minute.
- 6. Scrape the burger up making sure to get all the beautiful crust
- 7. Top one burger with the red onion and then the cheese. Put cheese on the other patty. Cook for about 45 seconds or until the cheese has melted.
- 8. Now assemble your burger
- 9. Spoon on a tablespoon of Woodfire & Green Burger Sauce on the bottom bun. Followed by iceberg and tomato and pickles.
- 10. Place lid of bun on top.

DEVOUR!

Woodfire & Green Burger Sauce is now available exclusively in Aldi Stores Nationwide for €3.49 - Grab Yours Today!



WINNERS 

BORD BIA
IRISH FOOD BOARD

GROW
WITH

