

Courtesy of Daily Chew

STARTERS & SIDES Daily Chew

South African peri-peri chicken wings from Daily Chew

By Sarra Sedghi · Rough Draft Atlanta, 6/2/2026

Ingredients

- [ ] 2 lbs chicken wings
- [ ] 2 tsp baking powder
- [ ] 2 tsp kosher salt
- [ ] 8 oz unsalted butter
- [ ] 2 tsp garlic powder
- [ ] 1 cup Daily Chew peri-peri hot sauce
- [ ] 1 jar Daily Chew garlic labneh

Directions

1. **Prep and coat wings:** Line three rimmed baking sheets with aluminum foil and set wire racks inside the night before.
2. Carefully dry chicken wings with paper towels. Combine wings with baking powder and garlic powder in a large bowl and toss until wings are thoroughly and evenly coated.
3. Place wings on rack, leaving a slight space between each wing. Repeat with remaining two batches of wings.
4. Place baking sheets with wings in the refrigerator and allow to rest uncovered for at least 8 hours and up to 24 hours. Keep each batch of wings refrigerated until it's time to put them in the oven.
5. **Bake the wings:** Adjust oven rack to upper-middle position and preheat oven to 450°F (230°C).
6. Add first pan of 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. Repeat with remaining batches of wings.

7. **Make sauce and serve:** Meanwhile, combine 8 ounces unsalted butter, garlic and 1 cup peri-peri hot sauce in a small saucepan and cook over medium heat, whisking until combined.
8. Transfer wings to a large bowl, add sauce, and toss to thoroughly coat.
9. Enjoy wings immediately with garlic labneh as a dipping sauce and crispy cold vegetables.

The story

In honor of the World Cup matches taking place in Atlanta, we're sharing recipes representing some of the teams playing at Mercedes-Benz Stadium in June and July. This week, Atlanta restaurant Daily Chew offers a recipe for peri-peri chicken wings, part of a special South African menu for the World Cup.

Peri-peri sauce is an African and Portuguese sauce made from the peri-peri pepper, or African bird's eye chili, which is native to South America and came to Mozambique through Portuguese colonization.

According to Allrecipes, the sauce typically includes crushed peri-peri chilies, lemon, salt, garlic, pepper, vinegar, bay leaves, onion, and oil pureed together. Raw peri-peri sauce is commonly used as a marinade. However, the sauce can also be simmered and used as a condiment, often with chicken or fish.

You'll need three rimmed baking sheets and wire racks to make all of the wings this recipe requires. It also calls for Daily Chew's peri-peri hot sauce and garlic labneh. But you can substitute for Nando's peri-peri sauce and store-bought labneh dip, such as the roasted garlic and mint flavor from Yaza Foods.

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