



Gourmet

CAJUN WINGS



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KEPAK

Ingredients:

6 Big Al's Fully Cooked Mesquite Chicken Wings, 15g Cajun Garlic Parsley Butter, Celery Sticks, Blue Cheese Dip

What To Do:

- 1 Cook the wings as per packaging
- 2 To make butter: Mix 1lb of unsalted butter 5 cloves of garlic, crushed and 50g Cajun seasoning.
- 3 For every 6 wings use 1 tbsp of melted butter to toss the wings.
- 4 Top with crispy onions, and serve with Celery sticks & Side Dip (blue cheese)



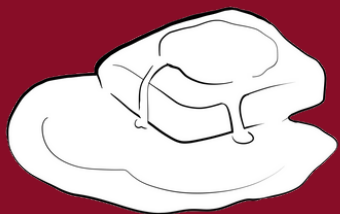
Blue Cheese Dip



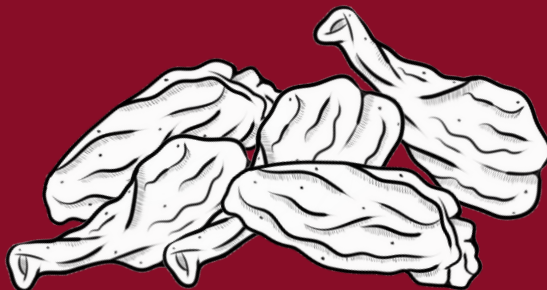
Crispy Onions



Celery Sticks



Cajun Garlic Butter



6 Big Al's Fully Cooked Mesquite Chicken Wings



Elevated

CAJUN WINGS



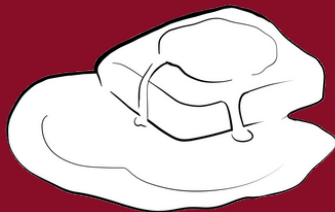
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Ingredients:

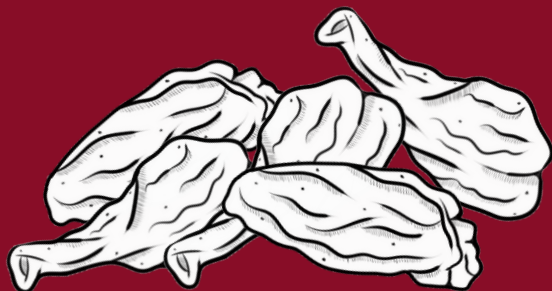
6 Big Al's Fully Cooked Mesquite Chicken Wings, 15g Cajun Garlic Parsley Butter

What To Do:

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Cajun Garlic Butter



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Classic

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Ingredients:

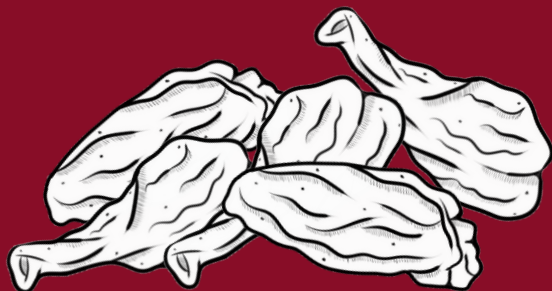
6 Big Al's Fully Cooked Mesquite Chicken Wings, Cajun Seasoning

What To Do:

- 1 Cook the wings as per packaging
- 3 For every 6 wings use 1 tbsp of cajun seasoning to toss the wings.



Cajun Seasoning



6 Big Al's Fully Cooked
Mesquite Chicken Wings