



Cinco de Mayo Chicken Wings

Preparation time: 10 minutes

Cook time: 45 - 50 minutes

Serves: 1 to 10 :)

Ingredients

- 40 chicken wing pieces or 20 whole chicken wings (when baking chicken wings, fresh are preferred)
- 1-2 Tbsp Hot Jalapeño Extra Virgin Olive Oil (or Chili EVOO)
- 3 Tbsp Lime Olive Oil
- 2 Tbsp ground cumin
- 1/2 tsp cayenne pepper
- 2-3 cloves garlic, chopped
- Juice of 2 limes
- Kosher salt and freshly ground black pepper.

Creamy Cilantro Dipping Sauce, recipe on different card

Directions

1. Preheat your oven to 500 degrees F. Once chicken wings are in oven – Turn down to 425 degrees F.
2. Mix all ingredients except for salt in a large bowl. Toss chicken wings to coat. Place chicken and marinade in large freezer bag or covered bowl. Marinate for 1-3 hours. Once complete, shake off excess marinade and discard. Sprinkle wings with salt and some additional cumin and pepper.
3. Line the wing pieces up on a baking sheet so the side of the wing that has the most skin is facing up. Roast until cooked through, browned and crispy, about 30 – 45 minutes. Serve hot with Creamy Cilantro Dipping Sauce. (It's a smokey process but, man these wings are good!)