

Honey Lime Chicken Wings

Ingredients

2 lb Chicken Wings
1 t Salt
1 t Ground Coriander
1/2 t Garlic Powder
1/2 t Paprika
1 1/2 T Butter (melted)
1 1/2 T Honey
1 T Cilantro (chopped)
1/2 Lime (zested and juiced)
1/4 t Red Chili Flakes

Instructions

1. In a large bowl, combine salt, coriander, garlic powder and paprika. Add chicken wings and toss to combine.
2. Line a baking pan with foil and put a wire rack on top, coat the rack with vegetable spray. Place the chicken wings on top of the rack, spacing them so they are not touching.
3. Set the broiler to high on the center rack and broil until nicely browned, about 10 minutes. Keep a close eye on wings as they burn easily. Flip the chicken wings and broil for 6-7 more minutes.
4. Meanwhile, in a medium bowl, whisk together butter, honey, cilantro, chili, lime zest, and juice.
5. Remove wings from oven and toss with sauce. Serve immediately.