

HONEY LIME WINGS

Prep time: 10 minutes
Cook time: 30 minutes
Serves 2 people



INGREDIENTS

- 2 tablespoons Extra-virgin olive oil
- 1 teaspoon Salt
- 1/2 teaspoon Pepper
- 2.5 lbs Chicken wings
- 2 teaspoons Honey
- 2 teaspoons Sriracha or other hot sauce
- 3 Garlic cloves, minced
- 1 tablespoon Lime zest
- 2 tablespoons Lime juice
- Lime wedges

INSTRUCTIONS

1. Start by preheating your grill over medium-high heat.
2. Place wings in a self-sealing bag and pour over the hot sauce, garlic, honey, olive oil and lime juice. Make sure to coat all the wings and leave to marinate in the refrigerator for a minimum of 2 hours or overnight for best results.
3. Remove wings from marinade and keep the marinade in a little bowl. Season the wings with salt and pepper.
4. Cook the wings, turning often basting them with marinade on every turn.
5. Cook until the wings are sticky and cooked through. Garnish with lime zest and wedges.
6. Serve with whatever dipping sauces you like!

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