

SPICY ASIAN WINGS

Prep time: 10 minutes
 Cook time: 10 minutes
 Serves 6 people



INGREDIENTS

1 cup Soy Sauce

1/2 cup White Vinegar

1/2 cup Sesame Oil

1/2 cup Soy Sauce

1/2 cup White Vinegar

1/2 cup Sesame Oil

1/2 cup White Vinegar

1/2 cup Soy Sauce

1/2 cup White Vinegar

Together, made better, with you:

INSTRUCTIONS

- Preheat oven to 400°F.
- Pat wings dry with paper towels.
- Combine soy sauce, vinegar, and sesame oil in a bowl.
- Marinate wings in sauce for 10 minutes.
- Place wings on a baking sheet lined with parchment paper.
- Bake wings for 10 minutes.
- Remove wings from oven and let rest for 5 minutes.
- Drizzle wings with remaining sauce.
- Serve wings with lime wedges.