



Cilantro Lime Chicken Wings

Ingredients

- 1/4 cup [Fustini's Persian Lime olive oil](#)
- juice from 1 lime
- 1 tablespoon [Fustini's Jalapeno Lime balsamic](#)
- 1 teaspoon garlic powder
- 1 teaspoon ground cumin
- 1/2 teaspoon smoked paprika
- 3 lbs chicken wings
- Kosher salt and freshly ground black pepper

Sharon's Hint

Adapted from delish.com

Glaze

- 2 tablespoons [Fustini's Cilantro Onion olive oil](#)
- 2 tablespoons honey
- 1 tablespoon [Farmstyle Sriracha](#)
- juice of 1 lime
- 2 tablespoons chopped cilantro

Directions

Step 1.

In a large bowl, whisk together olive oil, lime juice, vinegar, garlic powder, cumin, and paprika. Add wings and toss until coated. Cover bowl tightly with plastic wrap and refrigerate for at least 1 hour and up to 4 hours. Drain wings and pat dry.

Step 2.

Preheat the oven to 425° and line a large rimmed baking sheet with a metal rack. Season wings with salt and pepper. Bake until crispy, about 50 minutes.

Step 3.

Meanwhile, make the glaze: In a small saucepan over medium heat, heat olive oil. Whisk in honey, hot sauce, and lime juice. Turn off heat then stir in cilantro. Transfer baked wings to a clean large bowl. Pour sauce over wings then use tongs to toss wings until fully coated. Serve warm.