



FUSTINI'S[®]

Pineapple Habanero Chicken Wings

Ingredients

- 2 lb chicken wings
- 3/4 cup [Pineapple Mango Habanero jam](#)
- ¼ cup [Fustini's Chipotle olive oil](#)
- ¼ cup freshly squeezed lemon juice
- 1 teaspoon pepper
- 1 teaspoon salt
- 1 teaspoon garlic powder
- [Fustini's Habanero Agave agrodolce](#) for basting
- 2 green onions, sliced
- red pepper flakes, for garnish

Dipping Sauce

- 2 tablespoons [Pineapple Mango Habanero Jam](#)
- 1 tablespoon [Farmstyle Sriracha](#)
- 1/2 cup fresh pineapple, fine diced
- 1/2 cup fresh mango, fine diced
- red pepper flakes to taste
- 1 tablespoon [Fustini's Habanero Agave agrodolce](#)

Sharon's Hint

Great to bake and keep warm in a crockpot for your tailgate!

Directions

Step 1.

In a bowl, whisk together jam, lemon juice, olive oil and spices until combined. Pour marinade in a zip-top bag or container with chicken wings. Allow to marinate for at least 10 minutes, but overnight if possible. When ready to bake, preheat the oven to 375 degrees. Prepare a parchment-lined baking sheet. Lay marinated chicken wings on a baking sheet and bake for 30 minutes. Flip wings, baste with any remaining marinade and/or agrodolce. Bake for another 30 minutes until wings are browned and crispy. Garnish with green onion and pepper flakes before serving.

Step 2. Dipping Sauce

Combine all ingredients and chill until ready to serve.