



Spicy Fig Chicken Wings

Ingredients

- 2 pounds chicken wings, tips removed
- 2 teaspoons [Fustini's Garlic Rub spice blend](#)
- 2 teaspoons smoked paprika
- salt and pepper to taste
- 2 teaspoons [Fustini's Chipotle olive oil](#)
- 3 tablespoons [Fig and Maple Paste](#)
- 1/2 cup [Fustini's Jalapeno Lime balsamic](#)
- 1/4 cup [Farmhouse Sriracha](#)
- 1 teaspoon cayenne

Sharon's Hint

This recipe works great in an air fryer.

Directions

Step 1.

Preheat oven to 350 degrees. Line a sheet pan with foil. Pat wings dry and spread on a sheet pan. Season with Garlic Rub spice blend, paprika, salt and pepper. In a medium bowl, combine olive oil, Fig paste, Jalapeno balsamic, Sriracha and cayenne. Spread mixture over wings and bake for 8-10 minutes. Remove pan from heat, turn wings over and baste the other side. Return to oven for another 5 minutes. Repeat this process until wings reach an internal temperature of 165 degrees.