



Recipe name:

Spicy Jalapeño and lime wings

Recipe description:

Delicious crispy wings, tossed in a sweet, fiery and tangy jalapeño and lime sauce. Bursting with citrusy and umami flavours that are perfect for summer.

A fusion of heat, tang and sweetness. Crispy chicken wings tossed in a bold sauce made with PEPPADEW® Jalapeño Halves, lime juice and honey, delivering a burst of citrusy and umami flavours. Garnished with fresh coriander, lime zest and sesame seeds, these wings are perfect for any occasion, from BBQs to weekday dinners. Easy to make and sure to impress, they are the ideal summer treat.

Created by

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Prep Time

20 mins

Cook Time

45 mins

Serves:

4

Made with:

PEPPADEW® Jalapeño Halves

Course:

Lunch / Side / Dinner

Occasion:

Party Food / BBQ / Picnic

Ingredients:

- 20 chicken wings (roughly 1kg)
- 2 tsp paprika
- 1 tsp chilli powder (optional)
- 1 tsp black pepper
- 1 tsp salt
- 1 tsp garlic powder
- 1 tbsp (heaped) cornflour
- ¼ tsp baking powder

The Wing Sauce

- ½ jar PEPPADEW® Jalapeño Halves
- Juice of ½ a lime
- Zest of ½ a lime
- ½ Scotch Bonnet pepper
- Handful of fresh coriander
- 5 tbsp tomato ketchup
- 1 tbsp honey

Optional Garnish

- Finely chopped coriander
- Lime zest
- Sesame seeds
- Spring onions

Method:

1. Clean and pat your wings dry.
2. Thoroughly coat them in your seasonings, cornflour and baking powder.
3. Air fry for 35 minutes at 190°C and flip them halfway through. Do not overcrowd the air fryer.
4. In the meantime, blend together all the sauce ingredients.
5. Add the sauce to a pan and simmer for 6 to 7 minutes.
6. Toss your crispy wings in the sauce.
7. Garnish and enjoy!