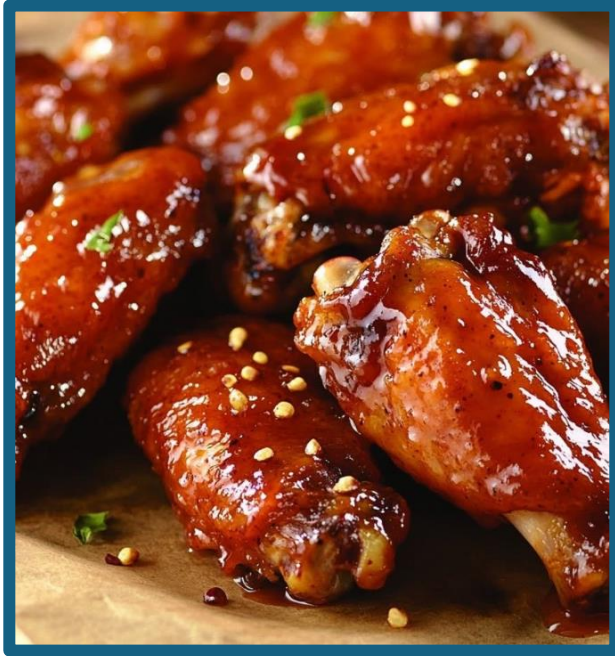


Habanero Honey Chicken Wings



Ingredients:

- 2 lbs. chicken wings
- 1/4 cup of honey
- 2-3 habanero peppers, finely chopped
- 2 tbsp soy sauce
- 1 tbsp olive oil
- 1 tsp garlic powder
- 1 tsp onion powder
- 1/2 tsp salt
- 1/2 tsp black pepper
- Optional: fresh cilantro for garnish

Prep Time: 10 min | Marinating Time: 30 min|
Baking Time: 40-45 minutes

Instructions:

Preheat your oven to 400°F (200°C).

In a large mixing bowl, combine honey, chopped habanero peppers, soy sauce, olive oil, garlic powder, onion powder, salt, and black pepper.

Mix well to create a marinade. Add the chicken wings to the bowl, ensuring they are well coated in the marinade. Let them marinate for at least 30 minutes, or for up to 2 hours in the refrigerator for more flavor.

Line a baking sheet with parchment paper and arrange the marinated wings in a single layer. Bake for 40-45 minutes, flipping halfway through, until the wings are crispy and cooked through. For extra crispiness, you can broil them for an additional 2-3 minutes at the end.

Remove the wings from the oven and let them rest for a few minutes. If desired, garnish with fresh cilantro before serving. Enjoy these spicy and sweet habanero honey chicken wings as a perfect appetizer or game day snack!