



Spiced Chicken Wings with Chipotle Lime Dipping Sauce

INGREDIENTS

1 1/2 pounds chicken wings, cut at the joint and tips trimmed
1/2 teaspoon garlic powder
1/2 teaspoon onion powder
1/2 teaspoon cumin
1/2 teaspoon chili powder
1/4 teaspoon cayenne pepper
1 teaspoon kosher salt
1 tablespoon olive oil
1/2 cup panko bread crumbs
1/2 cup plain dry bread crumbs
1/2 cup mayonnaise
3 chipotle peppers in adobo sauce
Juice of 1 lime
1 teaspoon vinegar
1/2 teaspoon coriander

DIRECTIONS

Rinse and pat dry the chicken wings.

In a bowl combine garlic powder, onion powder, cumin, chili powder, cayenne pepper, salt and olive oil in a bowl. Sprinkle over the chicken wings and toss to coat completely. Cover and refrigerate for at least 1 hour.

After wings have marinated, preheat oven to 400 degrees.

Mix panko and plain dry bread crumbs in a bowl. Press marinated wings into the bread crumbs to coat completely.

Place on a baking sheet and bake 20 minutes. Turn and bake for 20 more minutes or until chicken is cooked through and bread crumbs are golden brown. Transfer to a serving platter and serve.

While chicken wings are baking, combine mayonnaise, chipotle peppers, lime juice, vinegar and kosher salt in a food processor. Process until smooth. Transfer to a bowl. Serve.