

# HONEY CHIPOTLE WINGS



GOES GREAT WITH...

Sweet potato  
fries and a cold  
Corona beer with  
a slice of lime

EXTRAS  
#25

## ALSO WORKS A TREAT WITH...

- Chicken drumsticks (just cook for an extra 15 minutes)

## RAISE YOUR GAME BY...

Drizzling the wings with garlic and herb mayocrema to serve (p170 from How to Be a Taco Legend)



# HONEY CHIPOTLE WINGS

These classic sticky, spicy wings are the perfect dish for eating in front of a movie, in the garden with friends, or as a starter for a taco feast! You can cook them on a barbecue or in the oven, and the mix of the deeply savoury **CHIPOTLE BLEND** with the sweet honey and tangy vinegar makes them really moreish.

Prep  
5 mins

Cook  
40 mins

Heat  


Serves  
4  
as a snack  
or starter

1kg **chicken wings** or 1 large  
**cauliflower** - broken into large  
florets

2 tbsp **tomato puree**

3 tbsp **honey**

3 tbsp **vinegar** (white wine or  
cider vinegar is best)

1 tsp



**ANCHO BLEND**

4 tsp



**CHIPOTLE BLEND**

1

Light the BBQ or preheat the oven to  
200°C/gas mark 6

2

Mix the chicken wings with the tomato  
puree, vinegar, 4 tsp **CHIPOTLE BLEND**,  
1 tsp **ANCHO BLEND** and 1 tsp salt

3

Bake the chicken wings on a lined baking  
tray (or wrap them in foil and cook on  
a low heat section of the BBQ) for 40  
minutes or until the meat is tender  
and any liquid has evaporated, turning  
occasionally

4

Drizzle over the honey then return to the  
oven/barbecue for 5 minutes or until the  
wings are glossy, sticky and caramelised  
around the edges