

Garlicky Maple Ginger Chicken Wings

Ingredients:

- 1/4 cup maple syrup
- 8 chicken wings
- 3 scallions, white and green parts chopped
- 2 tbsp Paradise Crystalized Ginger, finely chopped
- 3 garlic cloves, minced
- 1 tsp garlic powder
- 1/8 cup soy sauce
- 1 tbsp lime juice
- 1/8 tsp ground black pepper
- pinch red chili flakes
- 1 tbsp avocado oil



Directions:

Pat dry chicken wings and let sit at room temperature for fifteen minutes.

White chicken is waiting; mix remaining ingredients in a medium sized bowl.

Add chicken to bowl and marinate for 30 minutes.

Preheat oven to 400 degrees.

Add parchment paper to a baking sheet and add chicken wings.

Bake for 30 minutes and flip. Cook for 15 minutes or until internal temperature is 165 degrees.

Remove from oven and let rest for 5 minutes and serve.

A recipe from Lyndi Fultz of <https://simplejoyfulfood.com/>