

Mango Chipotle Wings

Just Jan's Mango Chipotle Spread is enhanced with fresh ginger and lime juice, adding to the already sweet and spicy undertones.

Ingredients:

1 jar Just Jan's Mango Chipotle Spread

Juice of 1 lime

1 Tbsp. Fresh minced ginger

Salt

Freshly ground pepper

12 – 16 chicken wings/dummies

Sliced green onions and chopped cilantro for garnish



Combine the Just Jan's Mango Chipotle Spread, ginger, lime juice, salt and pepper in a sauce pan. Heat on low for about five minutes. Preheat oven to 450 degrees.



Toss the wings in a bowl with salt and pepper.



Place on a baking tray. *Good idea to line the pan with foil for easy clean up. Put the wings on the pan in a single layer. Roast for about 25 minutes at 450 degrees.



Remove from oven. Brush the wings with half of the mango chipotle mixture. Reserve the other half for dipping later.



Place under the broiler. Broil on high for 3 minutes. Take out of the oven and flip the wings over. Put back in the oven and broil for 3 minutes longer.

You want the chicken to be fall off the bone tender, to turn the oven down to 350 degrees and place wings back into the oven to reach desired tenderness. (About 15 min)

Arrange wings on a platter. Garnish with sliced green onions and chopped cilantro. Thin the reserved Mango Chipotle Spread with a few tsp. of water. Place in a small bowl for dipping.