

Baked Jamaican Jerk Chicken Wings



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Serves: 10-12



Prep & Cook Time: 35 minutes

Ingredients

Jamaican Jerk Seasoning:

2 tbsp (30 ml) onion powder
2 tbsp (30 ml) garlic powder
1 tbsp (10 ml) ginger, ground
1 tbsp (15 ml) thyme, dried
2 tsp (10 ml) white pepper, ground
2 tsp (10 ml) cinnamon, ground
1 tbsp (15 ml) all spice, ground
1 tbsp (15 ml) paprika, smoked
2 tsp (10 ml) nutmeg, ground
3 tbsp (30 ml) brown sugar
1 tbsp (30 ml) cayenne powder
4 tbsp (60 ml) kosher salt

Assembly:

2 kg Reuven Fully Cooked Plain Steamed Chicken Wings (Product Code 35001 or 35002), thawed
1/3 cup (85 ml) Jamaican Jerk Seasoning
2 tbsp (30 ml) olive oil

Preparation Instructions

Jamaican Jerk Seasoning: In a large bowl combine all ingredients.

Assembly: Add thawed Plain Steamed Chicken Wings to Jamaican Jerk Seasoning mixture add olive oil and toss. Cover and place in the refrigerator overnight.

Preheat oven to 425°F (220°C). Lay chicken wings on a parchment paper lined baking sheet and bake for 20-25 minutes, turning halfway.

