



CITRUS MOJO WINGS

Try this Citrus Mojo Wings recipe made with Sweet Baby Ray's Citrus Mojo Sauce. This tangy sauce blend has hints of garlic, citrus, cumin and oregano.

INGREDIENTS

12 chicken wings
4 oz Citrus Garlic Mojo Wing Sauce
1 tbsp orange, lemon, lime zest
1 tbsp scallions, bias cut

DIRECTIONS

Deep fry chicken wings at 350°F until minimum internal temperature of 165°F
Remove, drain, place in a bowl, and toss with Sweet Baby Ray's Citrus Mojo Sauce. Plate and garnish with zest and scallions.