



## **SPICY THAI CHICKEN WINGS**

Crispy chicken wings, spiced up with Sweet Baby Ray's Sriracha Wing Sauce.

### **INGREDIENTS**

- 4 fl-oz Flour
- 1 Tbsp Corn Starch
- 4 fl-oz Water
- 12 each Chicken Wings
- 3 fl-oz Sweet Baby Ray's Sriracha Wing Sauce
- 1 Tbsp Black sesame seeds
- 1 Tbsp Green onions, sliced thin

### **DIRECTIONS**

- Whisk flour, cornstarch, and water in another mixing bowl, add chicken; toss until all wings are coated.
- Fry chicken wings 6-8 minutes to 165 F internal temperature for 15 seconds, drain on paper towels.
- Fry chicken additional 6-8 minutes until crisp and drain again on paper towels.
- Toss with SBR Sriracha Wing Sauce until all wings are coated.
- Remove to serving plate and garnish with sesame seeds and green onions. Serve immediately.