



SWEET TERIYAKI CHICKEN WINGS & DIPPERS

This sweet soy sauce, ginger, and garlic glaze creates delicious wings and dippers. Serve these wings with crushed wasabi peas, toasted sesame seeds, and crushed roasted peanuts for an appetizer that satisfies everyone's needs.

INGREDIENTS

12 ea Chicken Wings
3 fl-oz Sweet Baby Ray's Teriyaki Wing Sauce
1 fl-oz Crushed Wasabi Peas
1 fl-oz Toasted Sesame Seeds
1 fl-oz Crushed Roasted Peanuts

DIRECTIONS

1. Fry chicken wings to 165 F internal temperature for 15 seconds, drain and place in mixing bowl.
2. Toss with Sweet Teriyaki Wing Sauce.
3. Remove to serving plate and serve with toasted sesame seeds, crushed peanuts and crushed wasabi peas.