

PEANUTTY CHICKEN WINGS



Prep Time: 50 min Total Time: 1 hr 10 min
Makes 12 servings, 2 wing pieces and about
1-1/2 Tbsp. sauce each.

WHAT YOU NEED

12 chicken wings (3 lb.), split at joints, tips removed
24 RITZ Crackers, finely crushed
1/2 cup dry-roasted peanuts, finely chopped
1 cup seedless raspberry jam, melted
1/2 cup hoisin sauce
3 Tbsp. Sriracha sauce (hot chili sauce)

MAKE IT

Heat oven to 425°F.

Spray 2 foil-covered rimmed baking sheets with cooking spray. Add wings. Bake 30 to 35 min. or until done, turning after 20 min.

Meanwhile, combine cracker crumbs and nuts in pie plate; set aside. Mix jam, hoisin sauce and Sriracha sauce in small bowl until blended.

Place half the wings in large bowl. Add 1/4 cup jam mixture; mix lightly. Dip, 1 at a time, into cracker crumb mixture, turning to evenly coat both sides of each wing. Return to baking sheet. Repeat with remaining wings and 1/4 cup of the remaining jam mixture.

Bake 5 to 10 min. or until wings are golden brown and heated through.

Serve wings with remaining jam mixture.

TIPS

Size Wise

Enjoy your favorite foods on occasion but remember to keep tabs on portions.

For Spicier Flavor

Add more Sriracha sauce to the jam mixture before using as directed.

Variation

Prepare using roasted almonds and apricot jam.

Nutrition Information Per Serving: 290 calories, 13g total fat, 3.5g saturated fat, 70mg cholesterol, 390mg sodium, 29g carbohydrate, 1g dietary fiber, 15g sugars, 14g protein