



APRICOT STICKY CHICKEN WINGS

SERVES: 3-4 | PREP TIME: 10M | COOK TIME: 40M

DAIRY FREE GLUTEN FREE

INGREDIENTS:

- 1 Cup Crofter's Organic Premium Apricot Fruit Spread
- 2 Lbs Chicken Wings
- 3 Tbsp Gluten Free Soy Sauce
- 3 Tbsp Sriracha Hot Sauce
- 2 Tbsp Lemon Juice
- 2 Tbsp Coconut Sugar or Brown Sugar
- Salt & Pepper (to Taste)

DIRECTIONS:

1. Place the chicken wings on a baking tray with parchment paper and place in the oven at 400°F. Bake for 30 minutes, flipping the chicken wings once halfway through. Remove from oven when done.
2. While the chicken wings are baking, make the apricot sticky sauce. In a medium sized bowl, combine all the ingredients and whisk together until smooth.
3. Toss the cooked chicken wings in the bowl with the sauce and then place back on the parchment paper lined tray in the oven for another 10 minutes. Reserve the sauce for final coating.
4. Remove from oven, sauce & toss the wings once again. Serve right away or you can store it in an airtight container for up to 3 days in the fridge. Enjoy!