



Hot Honey Chicken Wings

Ingredients (Main Dish):

- 3 lbs. of Chicken Wings and Drumettes
- Mountain Momma's Seasoned Flour
- Mountain Momma's Ranch Dressing Mix

Hot Sauce Ingredients:

- 1/2 cup Mountain Momma's Hot Honey
- 1/3 cup soy sauce
- 2 Tbsp. olive oil
- ¼ tsp. Himalayan Pink Salt
- 1 tsp. garlic powder
- 1 tsp. ginger powder
- 1 tsp. Worcestershire sauce

Directions for Shrimp Fajita

1. Preheat oven to 425*. Prepare a large baking sheet with aluminum foil and a wire resting rack for extra crispy wings.
2. In a large bowl, pour the bag of seasoned flour. Add the chicken wings and coat with the flour mixture. Shake off excess.
3. Arrange chicken on the wire rack, making sure to keep them at least 1/2" apart from one another. Use 2 baking sheets or 2 batches to avoid overcrowding. Bake for 30-35 mins., turning once after about 20 mins.
4. While the chicken is cooking, heat the sauce ingredients in a medium saucepan over low heat until just combined and heated through.
5. Once wings are baked, transfer to a large bowl and toss with the warm hot honey sauce. Serve wings with Ranch Dressing and more Hot Honey. Enjoy!