



pesto chicken wings;

1. (peh-s'to cheek-ehn wyngz)
noun. Crispy chicken wings with a olive oil pesto glaze.
2. Produces 4 Servings.
3. Preparation 35 mins.
4. Oven temperature set to 475.

Ingredients;

Chicken Wings

- 2½ lb. chicken wings
- salt & pepper
- 1 tsp. paprika
- 1 Tbsp. olive oil

Pesto Glaze

- 5 Tbsp. homemade/jarred pesto

Instructions;

Chicken Wings

1. Line a baking sheet with foil and preheat the oven.
2. Drain any liquid from the chicken wings, and blot them dry. Lay them out on the sheet, and coat with oil and salt and pepper and toss together. Separate out the chicken wings and bake for 22 minutes.

Pesto Glaze

3. Once the chicken has baked 22 minutes, remove from the oven and brush the tops of the wings with the glaze.
4. Using a pastry brush, brush a healthy serving of pesto onto each wing.
5. Return to oven and bake 8 more minutes or until crispy and lightly charred.