

# Baked Jamaican Jerk Chicken Wings





## Baked Jamaican Jerk Chicken Wings



Serves: 10-12



Prep & Cook Time: 35 minutes

#### Ingredients

### Jamaican Jerk Seasoning:

2 tbsp (30 ml) onion powder

2 tbsp (30 ml)garlic powder

1 tbsp (10 ml) ginger, ground

1 tbsp (15 ml) thyme, dried

2 tsp (10 ml) white pepper, ground

2 tsp (10 ml) cinnamon, ground

1 tbsp (15 ml) all spice, ground

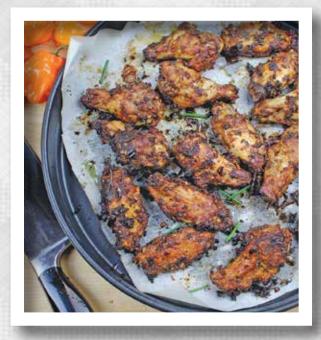
1 tbsp (15 ml) paprika, smoked

2 tsp (10 ml) nutmeg, ground

3 tbsp (30 ml) brown sugar

1 tbsp (30 ml) cayenne powder

4 tbsp (60 ml) kosher salt



#### Assembly:

2 kg Reuven Fully Cooked Plain Steamed Chicken Wings (Product Code 35001 or 35002), thawed 1/3 cup (85 ml) Jamaican Jerk Seasoning 2 tbsp (30 ml) olive oil

#### **Preparation Instructions**

Jamaican Jerk Seasoning: In a large bowl combine all ingredients.

**Assembly:** Add thawed Plain Steamed Chicken Wings to Jamaican Jerk Seasoning mixture add olive oil and toss. Cover and place in the refrigerator overnight.

Preheat oven to 425°F (220°C). Lay chicken wings on a parchment paper lined baking sheet and bake for 20-25 minutes, turning halfway.