

Mrs. Richardson's

for a little extra yum

Mrs. Richardson's® Strawberry Chipotle Chicken Wings

Featuring: Mrs. Richardson's® Strawberry Dessert Sauce

Chicken and strawberries, who would have thought they'd be such a match made in the kitchen. Juicy and tender, rounded out by sweet fruity notes, there's no shortage of flavor or texture here. It's an unexpected twist on lunch or dinner, and makes for simply delicious sandwich-style leftovers.

Ingredients:

- 2 dozen chicken wingettes
- 1-15.2 oz jar Mrs. Richardson's® Strawberry Dessert Topping
- 1-7.5 oz chipotle peppers in adobo, finely chopped
- 1 tsp ground cumin
- 1 tsp garlic powder
- 1/2 tsp onion powder
- 1/2 cup cilantro leaves, lightly packed, chopped
- 1 1/2 limes
- 1 tsp salt
- Dash of fresh cracked pepper
- 2 tbsp unsalted butter

Directions:

Step 1: Preheat a grill on medium-high heat.

Step 2: In a medium mixing bowl, add the strawberry topping, chopped chipotle peppers (be sure to include all the sauce from the can), cumin, garlic powder, onion powder, half of the cilantro, salt, and pepper. Zest and juice the lime directly into the bowl. Whisk together thoroughly.

Step 3: Grill chicken wings until internal temperature reaches 165°F (about 7 minutes on each side).

Step 4: While the chicken wings are cooking, gently heat the sauce and butter together in a large sauté pan until the butter is melted. 1 minute before the chicken wings are finished cooking, bring the sauce and butter to a light simmer. Transfer the chicken wings to the simmering sauce, turn off the heat, and toss the wings in the sauce to coat evenly.

Step 5: Serve wings immediately by placing on a platter, pour remaining sauce from pan over them and garnish with the other half of cilantro.

*Yields 24 wings

