



## Peanut Sesame Chicken Wings

### Ingredients

Non-Stick Foil	1 tablespoon honey
12 chicken wings	1 teaspoon toasted sesame oil
1/2 cup creamy peanut butter	1/2 teaspoon ground ginger
1/3 cup water	1 small clove garlic
2 tablespoons lime juice	1 tablespoon fresh cilantro leaves, packed
2 tablespoons reduced-sodium soy sauce	1 tablespoon sesame seeds, toasted

### Directions

Preheat broiler. Line a 15 x 10 x 1-inch baking pan with Reynolds Wrap® Non-Stick Foil. Set pan aside.

Cut off and discard tips of chicken wings. Cut wings at joints to form 24 pieces. Put wing pieces into a large bowl set aside.

Combine the peanut butter, water, lime juice, soy sauce, honey, sesame oil, ginger, and garlic in a food processor or a blender. Cover and process or blend until smooth. Remove 1/3 cup of the sauce add it to the chicken wings and stir to coat evenly. Add the cilantro to the remaining sauce in the food processor or blender and process or blend until combined. Set aside. Arrange chicken pieces in a single layer in prepared pan.

Broil wings 4 to 5 inches from the heat for 10 minutes. Turn wings. Broil about 10 minutes more or until tender and brown. Drain off fat.

Place wings on a platter to serve, sprinkle with sesame seeds, and serve with the reserved peanut sauce.