



# *Good Chef Bad Chef Peruvian Chicken Wings with Jalapeño Sauce*

EASY • 55 MINS

Seasoned to perfection and drizzled with our signature Capilano Hot Chilli Honey, then served with a zesty jalapeño sauce – this recipe by Tim Bone for **Good Chef Bad Chef** is a 'swicy' sensation!



**SKILL LEVEL**  
Easy

**PREP TIME**  
15 mins

**COOKING TIME**  
40

**SERVINGS**  
4

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## Ingredients

### Peruvian Chicken Wings

- 1kg of chicken wings
- 1 tbsp salt
- 1 tsp ground black pepper
- 1 tbsp smoked paprika
- ½ tsp celery seed
- 1 tsp ground cumin
- ¼ tsp cayenne pepper
- 1 tbsp brown sugar
- 1 tbsp garlic powder
- 1 tsp onion powder
- 2 tbsp olive oil
- 2 tbsp [Capilano Hot Chilli Honey](#)

### Zingy Jalapeño Dipping Sauce

- 1 cup sour cream
- 1 cup coriander, washed
- ½ cup fresh mint leaves
- ¼ cup pickled jalapeños
- ¼ cup [Capilano Hot Chilli Honey](#)
- 1 lime, juiced
- 1 tsp ground cumin
- 1 tsp dried oregano
- Good pinch of salt and pepper

### Charred Corn Salsa

- 2 corn cobs, husks removed
- ½ red onion, finely diced
- 1 avocado, diced
- 1 cup coriander
- ¼ cup of pickled jalapeños, chopped
- 2 limes, juiced
- 100g cherry tomatoes, halved
- 1 tbsp of olive oil
- Salt and pepper, to season

## Method

1. Place wings in a large bowl. Drizzle with olive oil and toss to coat. Mix all other ingredients together in a separate bowl. Sprinkle rub mixture over the wings and toss until well coated. They are now ready for the oven, BBQ or smoker. For the oven, cook at 200°C for 30-45 minutes or until chicken is cooked through.

2. For the Zingy Jalapeño Dipping Sauce, buzz all ingredients in a blender, or use a stick blender, until combined. Place into a bowl for dipping or drizzle over the top of your chicken wings to serve.

3. To make the Charred Corn Salsa, place a wire rack over a gas hob on the stovetop. Turn the heat to high. Place the corn cobs on the wire rack and char grill, turning the corn every couple of minutes until nice and charred all over. Remove to cool. This could also be done in a frying pan if preferred.

4. Remove the corn from the corn cobs and place in a bowl with the rest of the salsa ingredients. Gently toss to combine and serve with wings and dipping sauce.

Used in this recipe

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## CAPILANO HOT CHILLI HONEY

Available at



### Honey with a Kick!

Capilano Hot Chilli Honey is crafted by our master honey blender, who expertly infuses premium Australian floral honey with fiery flecks of habanero chilli to create a delicious, sweet heat.

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