

# RECIPE OF THE WEEK: PALEO EDITION

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## EverydayPaleo's "Best Ever Chicken Wings"

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Appeared in AST Newsletter 10.5.12

### Ingredients:

2.5 lbs chicken wings

### Marinade:

2 garlic cloves, minced

1 tsp fresh grated ginger

3 Tbsp coconut aminos

1 Tbsp sesame oil

½ cup apple juice

Garnish with sesame seeds and slices green onions

### Instructions:

1. Preheat oven to 425 degrees
2. In a large bowl, whisk together all of the marinade ingredients
3. Add the chicken wings to the bowl of marinade and mix well until all the wings are coated. Let the wings marinate for at least 30 mins but 1-2 hours is best.
4. Line a baking sheet with foil and place one wing at a time on the baking sheet, making sure to shake off any excess marinade and do not crowd the wings onto the sheet.
5. Bake for 35-40 mins turning over half way through cooking time. Serve sprinkled with the sesame seeds and sliced green onions.

**Prep Time:** 20 mins + 30 mins (at least) for marinating

**Cook Time:** 35-40 mins

Compliments of [everydaypaleo.com](http://everydaypaleo.com)

