

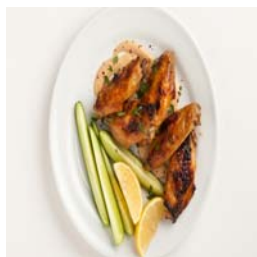
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Chicken Wings with Spicy Peanut Sauce

“With the peanut butter turned into a tahini-esque sauce, these wings hit all the perfect sweet, salty, and roasty notes.” —Alison Roman, senior associate food editor

SERVINGS: 4

INGREDIENTS

2 finely grated garlic cloves

 $\frac{1}{2}$ cup smooth peanut butter $\frac{1}{4}$ cup fresh lemon juice2 teaspoons Aleppo pepper or $\frac{1}{2}$ crushed red pepper flakes, plus more

2 teaspoons ground cumin

Kosher salt

2 pounds chicken wings (flats and drumettes separated)

Chopped fresh flat-leaf parsley leaves

Cucumber spears and lemon wedges (for serving)

PREPARATION

[View Step-by-Step Directions](#)

Whisk together 2 finely grated garlic cloves, $\frac{1}{2}$ cup smooth peanut butter, $\frac{1}{4}$ cup fresh lemon juice, 2 tsp. Aleppo pepper or $\frac{1}{2}$ tsp. crushed red pepper flakes, 2 tsp. ground cumin, and $\frac{1}{2}$ cup warm water; season with salt. Toss 2 lb. chicken wings (flats and drumettes separated) with $\frac{1}{2}$ cup sauce; cover and chill 2–12 hours. Broil chicken, turning occasionally, until cooked through and lightly charred, 20–25 minutes. Serve wings with remaining sauce, topped with chopped parsley and Aleppo pepper or crushed red pepper flakes, accompanied by cucumber spears and lemon wedges.

KEYWORDS

Chicken Recipes, Hot Pepper Recipes, Lemon Recipes, Party Food, peanut butter challenge recipes, Peanut Butter Recipes, Snack, Spicy Food, Super Bowl Food

RECIPE BY Alison Roman**PHOTOGRAPH BY** Danny Kim

NUTRITIONAL INFORMATION

▸ Calories (kcal) 700

▸ Fat (g) 53

▸ Saturated Fat (g) 13

▸ Cholesterol (mg) 175

- Carbohydrates (g) 8
- Dietary Fiber (g) 3
- Total Sugars (g) 1
- Protein (g) 50
- Sodium (mg) 290