## Tandoori Chicken Wings

### Ingredients

* 1 small onion, small diced
* 2-inch knob of ginger, peeled and minced
* 4 cloves of garlic, peeled and minced
* 2 tablespoons fresh lime juice
* 1 cup coconut milk (use the solid part first from the top of the can)
* 2 tablespoons avocado oil, or preferred oil
* 1 tablespoon [**cumin**](http://amzn.to/1QjphAP)
* 1 tablespoon [**ground coriander**](http://amzn.to/1QjpgwY)
* 2 teaspoons sea salt
* 1 teaspoon [**white pepper**](http://amzn.to/1QjpkN5)
* 1 teaspoon [**cayenne pepper**](http://amzn.to/1WNEvT2)
* 1 teaspoon [**turmeric**](http://amzn.to/1QjpeFe)
* 2 tablespoons tomato paste
* 3.5 pounds chicken wings

### Directions

1. Combine all ingredients, except for the chicken wings. Add chicken wings and toss. Refrigerate overnight.
2. Preheat oven to 400 degrees F.
3. Bake wings in a baking dish for 30-40 minutes, depending on the size of your wings.
4. Enjoy!