

Jackson Street Baked Hot Wings

Yield: 4 min
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/indian-sambal-olek-recipe>

Ingredients:

- 20 whole chicken wings tips removed and divided at the joint
- 4 tablespoons Chinese five spice powder
- 1 teaspoon cayenne pepper
- 2 teaspoons kosher salt
- 6 tablespoons salted butter
- 6 tablespoons Thai red curry paste
- 2 tablespoons sambal olek
- 3 tablespoons brown sugar
- 1 cup mayonnaise
- 1 bunch cilantro
- 2 limes juiced
- 1 teaspoon salt

Nutrition:

1. Calories: 1500 calories
2. Carbohydrate: 33 grams
3. Cholesterol: 425 milligrams
4. Fat: 113 grams
5. Fiber: 6 grams
6. Protein: 87 grams
7. SaturatedFat: 33 grams
8. Sodium: 2680 milligrams
9. Sugar: 11 grams

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