Mexican Chicken Wings

Craving the deep fried goodness of chicken wings. We've got you covered with these spicy Mexican Chile Chicken Wings.

Timing

Prep time	Total time	Skill level
		Easy

What You'll Need

- 2 cups baked corn chips
- 1 tsp chili powder
- 1 tsp dried oregano
- 1 tsp ground cumin
- Sea salt and black pepper to taste
- 4 tbsp olive oil
- 1 clove garlic, chopped
- 1 package chicken wings (about 12 to 16 pieces)
- Pinch cayenne powder
- 1/8 tsp ground ginger

Chile Sauce

- 2 tbsp olive oil
- 3 tbsp onions
- 2 cups fresh tomatoes
- 1/3 cup chopped red peppers
- 1/3 cup chopped yellow peppers
- 1 stalk celery, chopped
- 1 tsp chili powder
- 1 clove garlic
- 1 tsp mustard
- Pinch cayenne powder
- 1/4 cup yellow sugar
- 3 tbsp apple cider vinegar
- 1/8 tsp ground cinnamon
- 1/8 tsp ground cloves
- Sea salt and black pepper to taste

Directions

1. Preheat the oven to 375 degrees F.
2. To grind the corn chips, place them in a food processor and process to a powder. Place in a bowl.
3. Add the chili powder, oregano, cumin, sea salt, and pepper to the corn chip mixture and mix.
4. Place the oil and garlic in another bowl.
5. Dredge each chicken wing in the oil. Roll in the corn chip mixture.
6. Place each wing on a baking sheet. Bake for 40 to 45 minutes or until the chicken is cooked.
7. Remove from the oven and place on a serving tray. Serve with Chili Sauce.

Chile Sauce

1. Heat the olive oil in a small saucepan. Add the onions and lightly sauté until onions are slightly translucent.
2. Add the tomatoes, peppers, celery, chili powder, garlic, mustard, ginger, cayenne, sugar, apple cider vinegar, cinnamon, and cloves.
3. Bring to a boil and lower to simmer. Cook until the vegetables are soft.
4. Season with sea salt and pepper to taste.
5. Transfer to an airtight container if not using immediately. The sauce will keep for one week in the refrigerator.