

PICCATA WINGS WITH SHREDDED PARMESAN AND CAPERS

- 16 ea chicken wings flats (8), drums (8)
- 1 cup Sweet Baby Ray's Garlic Parmesan Sauce
- 1/4 cup lemon juice, fresh squeezed
- 1/4 cup Capers, drained
- 2 Tbsp Parmesan cheese, shredded
- 1 tsp Italian parsley, julienne

1. Using a large mixing bowl mix the garlic parmesan wing sauce, lemon juice and capers and set aside.
2. Fry the wings and toss with the sauce.
3. Place on a decorative plate or bowl and garnish with the parmesan cheese, lemon zest and parsley.
4. Serve.