

SWEET TERIYAKI CHICKEN WINGS & DIPPERS

- 12 ea chicken wings
- 3 fl-oz Sweet Baby Ray's Teriyaki Wing Sauce
- 1 fl-oz crushed wasabi peas
- 1 fl-oz toasted sesame seeds
- 1 fl-oz crushed roasted peanuts

1. Fry chicken wings to 165°F internal temperature for 15 seconds, drain and place in mixing bowl.
2. Toss with Sweet Teriyaki Wing Sauce.
3. Remove to serving plate and serve with toasted sesame seeds, crushed peanuts and crushed wasabi peas.