

Grilled Wings with Shishito Peppers

Yield: 6 servings

Cooking Time: 20 minutes

Preparation Time: 20 minutes

Category: Appetizer

Cuisine: American

Rating: ★★★★★

Website: <https://realfoodbydad.com/gri...>



Ingredients

1 large shallot, finely chopped
1 cup fresh lime juice
Kosher salt, freshly ground pepper
½ cup toasted sesame oil
½ cup vegetable oil
¼ cup soy sauce

2 tablespoons honey or maple syrup
3 pounds chicken wings, flats and drumettes
separated if desired
Kosher salt, freshly ground pepper
1-½ cups shishito peppers
2 tablespoons vegetable oil
1 red jalapeño or Fresno chile, thinly sliced

Instructions

Note: The vinaigrette can be made 1 week ahead. Cover and chill. Shake to reincorporate just before serving.

Prep Chicken

Season chicken wings with salt and black pepper. Transfer the wings to a large resealable plastic bag and add 1 cup vinaigrette. Seal bag and shake to coat. Chill for at least 2 hours and up to 1 day.

Prepare grill: Heat grill to medium heat. Grill chicken, turning occasionally, until wings are evenly charred and cooked through, 8–10 minutes if separated, 12–15 minutes if left whole. Transfer to a platter.

Meanwhile, toss shishito peppers and oil in a medium bowl; season with salt and black pepper. Grill, turning occasionally, until charred in spots and blistered, about 3 minutes. Transfer to platter with wings.

Scatter jalapeño over wings and shishito peppers. Drizzle with ¼ cup vinaigrette.