# Grilled Chicken Wings with Shishito Peppers



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Serves: Makes 4 servings

## Ingredients

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

## Instructions

1. Note: The vinaigrette can be made 1 week ahead. Cover and chill. Shake to reincorporate just before serving.
2. Prep Chicken
3. 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.
4. 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.
5. 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.
6. Scatter jalapeño over wings and shishito peppers. Drizzle with ¼ cup vinaigrette.

Recipe by Real Food by Dad at http://realfoodbydad.com/grilled-chicken-wings-with-shishito-peppers/