

Tandoori Chicken Wings

Ingredients

1.75 kg wings (approx. 50 wings)
4 Tbsp tandoori spice rub
2 Tbsp honey
1/2 cup greek yogurt

Instructions

Wash and clean the chicken wings and place in a large bowl. Whisk together all the remaining ingredients.

Pour over the chicken wings and toss it well in the marinade, making sure all the wings are evenly coated.

Cover bowl using a cling film, or place in a ziplock bag and marinate 4-6 hours in the refrigerator. If you are time constrained then a couple of hours should do.

Preheat oven to 400 degrees F. Line a cookie sheet with parchment paper and arrange as many of the chicken wings on pan as will fit in a single layer. Bake for 40-60 minutes. Turn over a few times during cooking.