

Harissa Roasted Chicken Wings

These spicy Super Bowl wings are the ultimate crowd pleaser! Serve with celery sticks and bleu cheese dressing!



12 whole chicken wings
½ cup Harissa Sauce
½ cup oil
1 tablespoon Honey
2 tablespoons garlic salt
Salt and pepper to taste
Blue cheese salad dressing for dipping

Garnish: chopped green onions and celery sticks

Preheat oven to 425 degrees F.
(You can also grill instead of oven roasting.)
Foil line a cookie sheet and spray with oil.

Wash, rinse, and dry wings. Mix Harissa Sauce mixture in a small bowl and pour into a zip lock bag. Place 6 wings in the bag at a time and shake to coat. Transfer wings to the cookie sheet. Repeat with remaining 6 wings. Once all wings are on the baking sheet, dust with salt and pepper on both sides of the wings.

Roast wings 45-50 minutes or until dark and golden brown. Garnish with chopped green onions and serve with Harissa Sauce, Blue Cheese Dressing, and celery sticks.

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