



ADOBO CHICKEN WINGS



Prep Time: 15 minutes

Cook Time: 10-15 minutes

Yield: 3-5 servings

- 3 lbs. chicken wings or drumettes
- 3-7 oz. cans of Casa Fiesta Chipotle Peppers in Adobo Sauce
- 1 medium white onion diced
- 1 bunch of cilantro chopped
- ¼ cup of cumin
- 2 cups of water



Wash chicken wings in running water and pat dry. In a large plastic storage bag, place the onions, cumin, cilantro, and water. Next, drain the adobo sauce from the chipotle peppers into the storage bag. Mix well. Save chipotles for later use if desired. Place the chicken wing or drumettes in the storage bag, close, and refrigerate and let marinate for at least 4-6 hours, preferably even overnight. Grill or fry until the juices run clear or an internal temperature reaches 165°F.

