



Gluten Free Firecracker Wings



Ingredients

1 serving/6 wings (as shown in photo)

- 2 Tbsp. **Hot and Spicy Seasoning**
(Gluten Free Starport 351)
- ¾ C. **Cornstarch**
- 2 lbs Chicken wings
- 2 Tbsp. Cilantro, chopped
- ¼ C. Green onions, bias cut
- 1 Tbsp. Vegetable oil
- 1 ea. Red jalapeno, sliced thin



Instructions

1. Cut and discard wing tips.
2. Coat chicken wings with **cornstarch** evenly and set aside.
3. Separate wings into 2 batches and deep fry each batch at 350 F. 6-7 minutes, turning frequently.
4. When each batch is done, let oil re-heat to 350°F and re-fry all wings 3-4 minutes until golden crispy and done, or just before serving.
5. Remove wings and shake off excess oil and set aside.
6. Heat wok on medium heat; add oil then add green onions, cilantro and jalapeño sauté 10 seconds.
7. Add in wings and sprinkle on **Hot and Spice Seasoning**, toss well and remove.
8. Garnish with cilantro sprigs and bias cut green onions.