

Everything But the Bagel Chicken Wings

INGREDIENTS:

- 2 pounds chicken wings
- 2 T mayo
- 2 T dijon mustard
- 1 T honey
- 1 T olive oil
- 4-5 T Everything But the Bagel Seasoning (Trader's Joes)

PROCESS:

- Preheat oven to 400 degrees F.
- Place an oven safe baking/cooling rack on top of a baking sheet to allow fat to drip off during baking.
- In a small bowl, mix mayo, mustard, oil, and honey.
- In a large bowl combine chicken wings, and mayo mixture using hands to evenly coat.
- Toss or roll wings in Everything But the Bagel Seasoning.
- Place wings on the rack, or directly on baking sheet if desired, evenly spaced.
- Sprinkle with additional Everything But the Bagel Seasoning if desired.
- Bake for 40 minutes, flipping halfway through.
- Note: depending on the size of the wings, baking time may differ.

ENJOY!

From: www.wholekitchensink.com

