



Lemon-Pesto Chicken Wings

Makes 4 Servings

This recipe was developed using the Safe Recipe Style Guide at SafeRecipeGuide.org

Ingredients

- 4 lbs. chicken wings, tips removed**
- ¾ cup store-bought basil pesto**
- 1 Tbsp. crushed red pepper flakes**
- 1 Tbsp. lemon juice**
- 1 Tbsp. lemon zest**

Directions

- 1.** Wash hands with soap and water.
- 2.** Preheat oven to 400°F.
- 3.** Place wings in a single layer on a rimmed baking sheet. Do not rinse raw poultry.
- 4.** Wash hands with soap and water after handling uncooked chicken.
- 5.** Place sheet in oven and bake wings for 25–30 minutes, until they are well browned and crispy, and the internal temperature reaches 165 °F on food thermometer.
- 6.** While wings are roasting, combine pesto, red pepper flakes, lemon juice and lemon zest (the peel without any of the white pith) in a bowl large enough to hold all wings.
- 7.** When wings are cooked, remove from oven and place in pesto mixture. Toss to coat well.

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