

Spicy Mango Habanero Wings: A Sweet and Fiery Party Favorite

If you're looking to bring bold flavors and a spicy kick to your next meal or party, these



OVEN
400°F

TIME
25-30 min

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INGREDIENTS

- 12 chicken wings ?
- 1 tablespoon olive oil ?
- 1 tablespoon paprika ?
- 1/8 teaspoon cayenne pepper ?
- Salt and pepper, to taste ?
- 1 ripe mango, peeled and chopped ?
- 2 habanero peppers, seeds removed ?
- 1 tablespoon honey ?
- 2 tablespoons lime juice ?
- 2 cloves garlic, minced ?
- 2 tablespoons fresh cilantro, chopped ?

Instructions:

Preheat the Oven: Preheat your oven to 400°F (200°C).

Season the Wings: In a large bowl, toss the chicken wings with olive oil, paprika, cayenne pepper, salt, and pepper. Ensure the wings are evenly coated with the spices.

Bake the Wings: Arrange the wings in a single layer on a baking sheet lined with parchment paper. Bake for 25-30 minutes, flipping them halfway through, until they're golden brown and crispy.

Prepare the Sauce: While the wings bake, make the spicy mango habanero sauce. In a blender or food processor, combine the chopped mango, habanero peppers (seeds removed for less heat), honey, lime juice, and minced garlic. Blend until the mixture is smooth.

Coat the Wings: Once the wings are cooked, transfer them to a large mixing bowl. Pour the mango habanero sauce over the wings and toss until they're fully coated in the sweet and spicy sauce.

Garnish and Serve: Place the coated wings on a serving platter and garnish with freshly chopped cilantro. For a cooling balance, serve with ranch or blue cheese dip on the side.

Tips for Perfect Wings:

Control the Heat: If you're not a fan of intense spice, reduce the amount of habanero or leave out the seeds.

Extra Crispy Wings: For extra-crispy wings, broil them for an additional 2-3 minutes after baking.

Make Ahead: The mango habanero sauce can be made a day ahead and stored in the fridge, saving time on the day of serving.

Add Texture: Sprinkle some sesame seeds or crushed peanuts for a bit of crunch.

Why These Wings Stand Out:

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11. Why These Wings Stand Out: These Spicy Mango Habanero Chicken Wings aren't just about heat-they're about flavor. The sweetness of mango, tanginess of lime, and fiery kick from habaneros create a balanced taste that's truly addictive. They're perfect for parties, gatherings, or just spicing up your dinner table.
12. Make these wings the highlight of your next get-together and watch them disappear in minutes! Don't forget to share the recipe with friends who love bold, exciting flavors.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/spicy-mango-habanero-wings-a-sweet-and-fiery-party-favorite/>