

## Grilled Lemon Pepper Chicken Wings That Sizzle with Zesty Flavor

Grilled Lemon Pepper Chicken Wings ??



**OVEN**  
**375°F**

**TIME**  
**40 min**

**TEMP**  
**165°F**

**METHOD**  
**Air fryer**

### INGREDIENTS

For the Chicken Wings:

10-12 chicken wings (split into drumettes and flats)

2 tbsp olive oil

1 tbsp lemon zest (from 1 lemon)

2 tbsp fresh lemon juice

1 tsp garlic powder

1 tsp onion powder

1 tsp dried thyme

1 tsp black pepper

1 tsp salt

¼ tsp crushed red pepper flakes (optional, for extra heat)

For the Lemon Pepper Butter:

4 tbsp unsalted butter, melted

1 tbsp lemon juice

1 tbsp lemon zest

### DIRECTIONS

- 1. Marinate the Wings:** In a large bowl, whisk together the olive oil, lemon zest, lemon juice, garlic powder, onion powder, thyme, salt, pepper, and red pepper flakes. Add the chicken wings and toss to coat evenly. Let sit while the grill heats.
- 2. Grill the Wings:** Preheat your grill to medium-high heat (about 375°F). Place wings on the grill and cook for 20-25 minutes, turning every few minutes for even browning. Wings should be golden and reach an internal temperature of 165°F.
- 3. Make the Lemon Pepper Butter:** While the wings finish cooking, mix together the melted butter, lemon juice, lemon zest, and black pepper in a small bowl.
- 4. Toss and Serve:** Transfer the grilled wings to a large bowl. Pour the lemon pepper butter over them and toss to coat. Garnish with fresh lemon slices or parsley if desired. Serve hot.

### SWAPS & NOTES

You can make this in under 40 minutes from start to finish.

**Marinate the Wings** In a large bowl, whisk together the olive oil, lemon zest, lemon juice, garlic powder, onion powder, thyme, salt, pepper, and red pepper flakes.

Add the chicken wings and toss to coat evenly .

**Grill the Wings** Preheat your grill to medium-high heat (about 375°F).

## TIPS FOR SUCCESS

Zest first, then juice : It's easier and gives you more lemon oil flavor.

Add more red pepper flakes or a splash of hot sauce to the butter.

Use a broiler-place wings on a wire rack over a baking sheet and broil, flipping halfway.

Double the butter drizzle if you love extra saucy wings (who doesn't?).

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

Original recipe: <https://chefmaniac.com/grilled-lemon-pepper-chicken-wings-that-sizzle-with-zesty-flavor/>