

Jalapeño Chicken Thighs



Ingredients:

8 Chicken Thighs (or wings)

1/2 cup Jackie's Jalapeno Jam

2 tablespoons Jackie's Triple Citrus Jam or Blood Orange Marmalade

1 tablespoon olive oil

Salt and pepper to taste

Instructions:

Salt and pepper 8 chicken thighs (or wings).

Cook them in the air fryer for 22 minutes at 360 degrees. Turn once, halfway through.

Toss with 1/2 cup Jackie's Jalapeno Jam and 1 tablespoon of olive oil.

Return to air fryer and cook skin side up for 5 minutes at 390 degrees.

Serve:

with ranch or blue cheese dressing and celery. Pairs well with sweet potato fries and Pinot Grigio.

Prefer a less spicy wing? Mix in two tablespoons of a sweeter jam, like our Triple Citrus Jam or Blood Orange Marmalade... or even get fancy with Raspberry or Fig!

Jackie's Jams