



Grilled Cajun Lemon Pepper Chicken Wings

Ingredients

- 4 lbs whole chicken wings (not split)
- 2 tbsp vegetable oil, plus more for the grill
- 3 tsp Cajun seasoning, divided
- 1¼ tsp garlic powder, divided
- Kosher salt and freshly ground black pepper, to taste
- 1 tbsp finely chopped fresh parsley
- 1 tsp finely grated lemon zest
- 2 tbsp fresh lemon juice

Instructions

- **Preheat the Grill:**
Set up your grill for medium heat. Lightly oil the grates to prevent sticking.
- **Season the Wings:**
In a large bowl, toss the wings with:
 - 2 tbsp vegetable oil
 - 2 tsp Cajun seasoning
 - ¾ tsp garlic powder
 - 1 tsp kosher salt
 - Several grinds of black pepper
- Mix until wings are evenly coated.
- **Grill the Wings:**
Place the wings on the grill in an even layer. Cover with the lid and cook for **20–25 minutes**, flipping occasionally, until nicely charred and cooked through.
- **Make the Finishing Seasoning:**
In a separate large bowl, mix together:
 - 1 tbsp chopped parsley
 - 1 tsp lemon zest
 - 2 tbsp lemon juice
 - Remaining 1 tsp Cajun seasoning
 - Remaining ½ tsp garlic powder
 - ¼ tsp salt
 - 1 tsp freshly ground black pepper
- **Toss and Serve:**
Transfer the hot grilled wings to the lemon pepper mixture. Toss until all the wings are evenly

coated.

Arrange on a serving platter and serve hot.