



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.