

BBQ Chicken Wings

Ingredients:

- 2 lbs chicken wings
- 1 cup water
- favorite barbecue sauce

Add one cup of water to your Instant Pot. Place a steamer basket inside of the pot and add chicken wings. Select "Manual" and cook at high pressure for 5 minutes. When it's done, select cancel and use a natural release to allow steam to escape. Remove chicken wings and pat dry with a paper towel.

Set oven temperature to 450 degrees. Cover wings in your favorite homemade or store-bought BBQ sauce. Line chicken wings in a single layer on baking sheet and bake for 10 to 12 minutes. Remove and enjoy these amazing finger-licking chicken wings!

This delicious recipe can be found on the website *Points In My Life*
(www.pointsinmylife.com)

"We accept the love we think we deserve." - Anonymous