

Baked Garlic Parmesan Chicken Wings

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Ingredients

3 lbs chicken wings
1 tsp. baking powder
4 Tbsp salted butter
2 Tbsp extra virgin olive oil
2 medium garlic cloves, minced
 $\frac{2}{3}$ c. finely grated Parmesan cheese
1 tsp. Italian seasoning
1 tsp. red pepper flakes
 $\frac{1}{2}$ tsp. onion powder
1 Tbsp. dried parsley flakes

Directions

Line a large baking sheet with tin foil and place cooling rack or baking rack on top. Place chicken wings on top of the foil and cooling rack lined baking sheet. Place in the refrigerator uncovered for a minimum of 12 hours or overnight.

Preheat the oven to 250 degrees. Place the dried chicken wings in a large zip lock bag with the 1 tsp. baking powder. Seal the bag and shake to coat all the wings evenly.

Line the wings back on the foil and cooling rack lined baking sheet. Bake at 250 for 30 minutes.

Turn up the oven heat to 425. Bake the wings for an additional 40-50 minutes turning half way.

In a medium saucepan, melt the 4 Tbsp salted butter on medium low heat. Add the olive oil and minced garlic. Cook for 1 minute over medium low heat. Remove from heat and cool for 5 minutes.

In a medium bowl combine the Parmesan cheese, Italian seasoning, red pepper flakes, onion powder, and dried parsley flakes. Toss to combine. Add the butter olive oil garlic mixture to the Parmesan cheese mixture and mix well to combine. Toss the hot wings in the garlic Parmesan mixture.

Serve immediately.