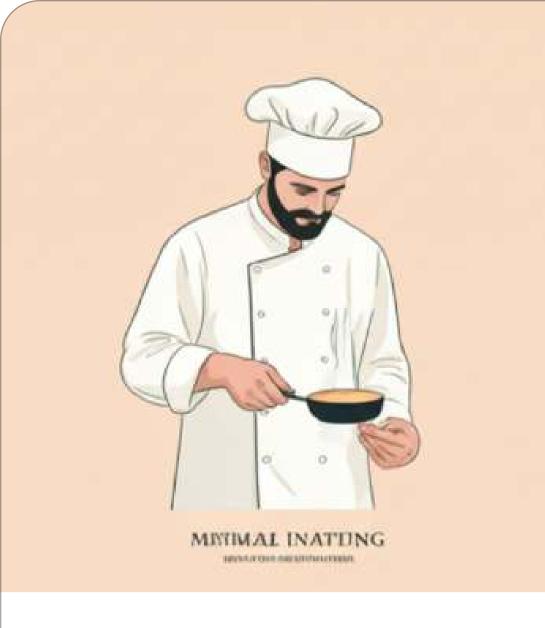
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Chicken Kabab

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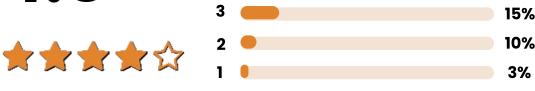






Chicken Wings

4.5



120 reviews

Prep Time 10 min

Cook Time 20 min

Difficulty Easy

Ingrediants

- 2 lbs chicken wings
- 2 tbsp olive oil
- 1 tsp garlic powder
- ltsp paprika
- **─** ½ tsp black pepper

½ tsp salt

- ½ tsp chili powder (optional for extra spice)2 tbsp hot sauce (like Frank's RedHot)
- 1 tbsp melted butter

Instructions



Pat the chicken wings dry with paper

Step 1

towels (very important for crispiness).



In a large bowl, toss wings with olive

Step 2

oil, garlic powder, paprika, salt, pepper, and chili powder. Step 3



Preheat oven to 400°F (200°C). Line a baking sheet with foil and place a wire

baking sheet with foil and place a wire rack on top.

Step 4

Arrange the wings in a single layer on



the rack. Bake for 40–45 minutes, flipping

halfway through

Step 5
In a small bowl, mix hot sauce with



melted butter. Toss baked wings in this sauce.

Step 6
Serve hot with ranch or blue cheese dip and celery sticks.

