



JERNEJ KITCHEN

SMOKED PAPRIKA CHICKEN WINGS

Smoked Paprika Chicken Wings is a quick and easy recipe, made in just 35 minutes. These chicken wings are a great midweek lunch or dinner idea.

SERVES	4	PEOPLE
PREPARATION:	5	MINUTES
BAKE:	30	MINUTES
TOTAL TIME:	35	MINUTES

SMOKED PAPRIKA CHICKEN WINGS

900 g (2 pounds) chicken wings,
bone in and skin on

1 tsp paprika powder

1 tsp smoked paprika powder

1 tsp yellow mustard

1 tsp salt

1/4 tsp black pepper

1 tbsp olive oil

1 tsp tabasco sauce (optional)

TOOLS AND EQUIPEMENT

large baking sheet

parchment paper

bowl

PREPARE THE OVEN

Preheat the oven to 220 °C / 430 °F or fan-assisted oven to 210 °C / 410 °F. Place a wire in the middle of the oven. Line a baking sheet with parchment paper.

SEASON THE CHICKEN WINGS

Cut the chicken wings in half. Add to a bowl and season with paprika powder, smoked paprika powder, mustard, salt, pepper, and olive oil. Optionally add Tabasco and stir to combine with kitchen thongs until the meat is evenly seasoned.

BAKE THE CHICKEN WINGS

Spread the chicken wings in a single layer over the prepared baking sheet. Place in the oven and bake for 30 - 35 minutes at 220 °C / 430 °F or in a fan-assisted oven at 210 °C / 410 °F or until the wings are golden-brown and the meat is juicy and falls off the bone easily. Serve with your favorite side and devour.

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