



JERNEJ KITCHEN

BAKED BUFFALO CHICKEN WINGS

Baked Buffalo Chicken Wings make a quick midweek dinner, perfect for game nights or picnics. The meat is juicy, and the sauce is the best.

SERVES	4	PEOPLE
PREPARATION:	15	MINUTES
COOK AND BAKE:	30	MINUTES
TOTAL TIME:	45	MINUTES

BAKED BUFFALO CHICKEN WINGS

- 1 kg (2.2 pounds) chicken wings
- 1 tbsp olive oil
- 1/2 tsp ground black pepper
- 1 tsp salt
- 1/2 tsp garlic powder, for chicken
- 1 tsp light soy sauce, for chicken
- 1 tsp baking powder
- 100 g (3.5 oz) unsalted butter
- 200 g (7 oz) Frank's Original Red Hot Sauce
- 1/2 tsp garlic powder, for sauce
- 1 tsp soy sauce, for sauce
- 1/4 tsp cayenne pepper

BAKE THE CHICKEN WINGS

Set a rack in the middle of the oven and preheat your fan-assisted oven (or air fryer) to 210 °C or 410 °F. Add the chicken wings to a bowl. Season with oil, pepper, salt, and garlic powder. Toss to combine, then add the soy sauce and baking powder. Toss to combine and arrange in a single layer over a large baking sheet lined with baking paper. Place in the oven (or air fryer) and bake for 25 - 30 minutes at 210 °C or 410 °F.

BUFFALO SAUCE

Place a pan with butter over medium heat. Add the sauce, garlic powder, soy sauce, and cayenne pepper when the butter melts. When the mixture comes to a light boil, reduce the heat and simmer for 5 minutes, or until the sauce thickens. Add the baked chicken to a clean bowl and pour the sauce over it. Toss to combine, and serve with your favorite side dish.

TOOLS AND EQUIPEMENT Sponsored

- bowl
- baking dish
- parchment paper
- pan