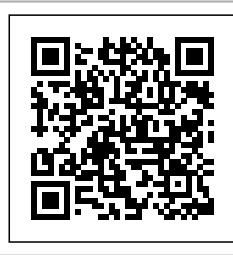


# Restaurant style Parmesan Garlic Wings



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Recipe by: Laura Vitale

Serves 4 to 6

**Prep Time: 15 minutes**

**Cook Time: 45 minutes**

## Ingredients

- 2.5lb of Wings, trimmed
- 1 Tbsp of Chicken Bouillon Powder
- 1 Tbsp of Chicken Seasoning of choice, I use Montreal chicken seasoning
- 1 Tbsp of Dried Parsley
- 1 tsp of Granulated Garlic
- 1 tsp of Paprika
- 2 Tbsp of Neutral Oil such as canola or vegetable oil

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## For the butter Parmesan:

- 3 Tbsp of Unsalted Butter
- 6 Cloves of Garlic, minced
- 2 Tbsp Chopped Parsley
- 1/2 cup of Grated Parm

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## All purpose white dipping sauce:

- 1/4 cup of Mayo
- 1/4 cup of Sour Cream
- 1 Tbsp of Dijon Mustard
- Squeeze of Lemon
- 1 Clove of Garlic, grated
- Salt, to taste

1) Preheat oven to 425 degrees, line a baking sheet with a wire rack and set aside.

2) In a large bowl, toss the chicken with all the seasonings and oil, make sure they are well coated, then place them skin side down on your rack, pop in the oven, bake 20 minutes then flip and bake for an additional 15-20 minutes.

3) To make the white dipping sauce, mix all the ingredients together and set aside, meanwhile make the garlic butter.

4) In a small saucepan or skillet, add the butter and garlic, cook over medium heat until the garlic begins to sizzle and lightly brown, set aside.

5) Once the wings are ready, add them to a large bowl along with the garlic butter, parsley and parm, toss well to coat and serve right away!

