



Frugal -Baked Chicken Wings



Serving: 3



Cook Time: 65 mins



Level: Easy



INGREDIENTS

- 1 Tbsp cornstarch
- 1/2 tsp paprika
- 1/2 tsp smoked paprika
- 1/2 tsp garlic powder
- 1/4 tsp onion powder
- 1/8 tsp cayenne pepper
- 1/4 tsp freshly cracked black pepper
- 1/2 tsp salt
- 1 Tbsp cooking oil
- 2.5 lbs. chicken wings or drumettes

PREPARATION

1. Preheat the oven to 400°F. In a small bowl, combine the cornstarch, paprika, smoked paprika, garlic powder, onion powder, cayenne, pepper, and salt.
2. Pat the wings dry, then place them in a bowl. Drizzle the cooking oil over top, then toss until the wings are coated in oil. Add the cornstarch-seasoning mixture, then toss to coat again.
3. Line a baking sheet with parchment paper for easy cleanup, then place wire cooling racks on top. Place the seasoned chicken wings on the wire racks with space between each wing.
4. Bake the wings for 30 minutes, then flip and bake for 20–25 minutes, or until the wings have achieved the amount of browning desired (this will depend on the size of your wings).
5. Serve hot with your favorite sauce!