



garlic parmesan chicken wings;

1. (garr-leek par-mee-zuan cheek-ehn wyngz) *noun*. Crispy chicken wings with a buttery garlic parmesan glaze.
2. Produces 4 Servings.
3. Preparation 35 mins.
4. Oven temperature set to 475.

Ingredients;

Chicken Wings

- 2½ lb. chicken wings
- salt & pepper
- 1 tsp. garlic powder
- 1 Tbsp. olive oil

Garlic Parmesan Glaze

- 3 Tbsp. salted butter
- 2 Tbsp. parmesan cheese*
- 1 tsp. italian seasoning
- 4 cloves garlic

*more for topping, as desired

Instructions;

Chicken Wings

1. Line a baking sheet with foil and preheat the oven.
2. Drain any liquid from the chicken wings, and blot them dry. Lay them out on the sheet, and coat with oil and salt and pepper and toss together. Separate out the chicken wings and bake for 22 minutes.

Garlic Parmesan

3. While the chicken wings are baking, melt the butter in 30 second increments in the microwave. Mince the cloves of garlic and add with italian seasoning and parmesan cheese to melted butter.
4. Once the chicken has baked 22 minutes, remove from the oven and brush the tops of the wings with the glaze. Return to oven and bake 8 more minutes or until crispy and lightly charred.
5. Top with more parmesan cheese and any leftover glaze if desired.