

Baked Chicken Wings



SIZE

Serves: 4

PREPARATION

40 min

DIFFICULTY



Level 1



These sweet and savory baked chicken wings will be your new go to on Game Day. Simply bake for 40 minutes, toss in Not Just Pesto , and broil for 5 minutes.

Because we're not frying here, these baked chicken wings allow for easy cleanup and way less guilt. The broiling step at the end is key to achieving the charred crisp texture (which is why we love about fried wings)! I'd say we're cheating the system here with these wings. The tangy yogurt 'ranch' dipping sauce perfectly compliments these wings and takes seconds to prepare.



Ingredients

- 3** lbs chicken wings + drumettes, patted dry with a paper towel
Salt and pepper
- 1** Tbs za'atar or dried oregano
- 1**³/₄ tsp garlic powder, divided
- 1** Tbsp neutral oil
- 1**/₂ cup whole milk plain yogurt
- 1** jar Not Just Pesto
- 2** Tbsp honey

Process

2

Meanwhile, add the yogurt, half of the pesto, and remaining ¹/₄ teaspoon garlic powder to a small bowl and stir to combine. Transfer to a serving bowl and place in the fridge until ready to serve.

3

Add the honey and remaining half of the pesto to a large bowl and whisk to combine. Once cooked, carefully place the wings in the bowl with tongs and toss to coat in the honey pesto glaze.

4

Set the oven to broil and place the wings back on the tray. Broil on prepared top rack for about 3 minutes until they begin to bubble and char slightly. Transfer to a serving platter and dip into pesto yogurt sauce!