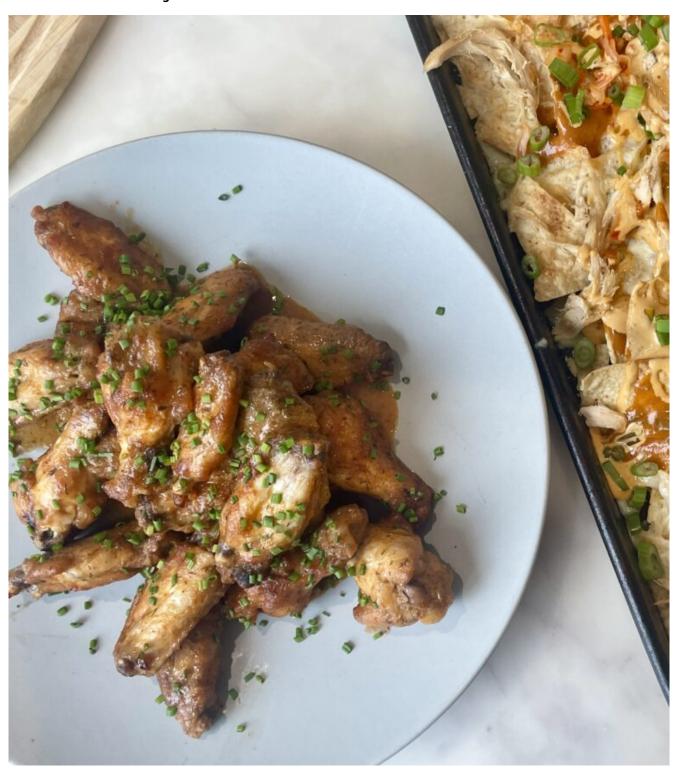
## **Buffalo Ranch Chicken Wings**



**SIZE** 

**Serves: 2-4** 

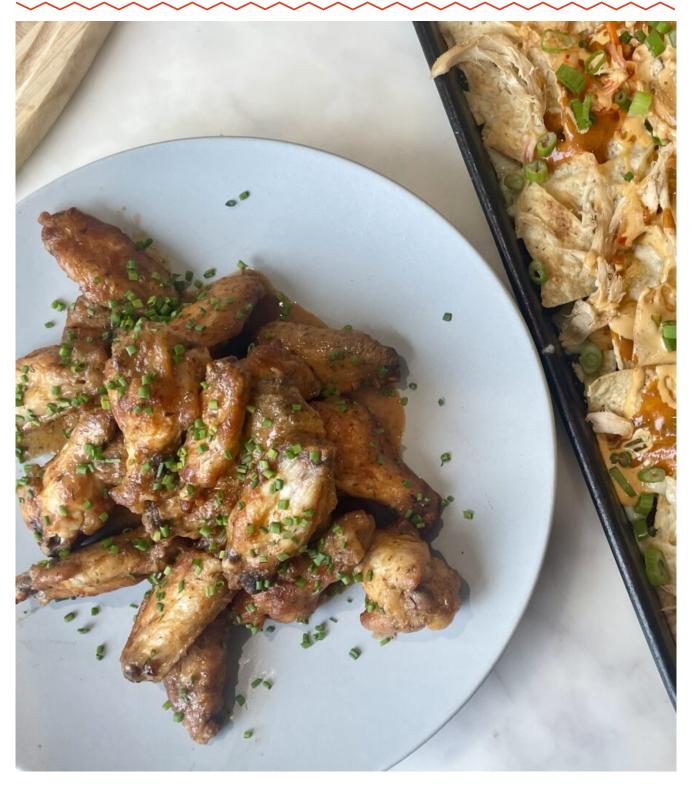
**PREPARATION** 

25 minutes

**DIFFICULTY** 



Level 1



Buffalo and ranch have always been a match made in heaven, so we made a special mash up wing sauce to showcase the best of both worlds using Dilly Ranch not just salad dressing.

No air-fryer? no problem! Here are this instructions for oven baked wings:

- 1. Set the oven to 400 degrees with a rack 6 inches from the broiler. Line a sheet tray with foil, and set a wire rack inside.
- 2. In a large bowl toss wings with the oil and garlic powder, and sprinkle generously with salt
- 3. Spread the wings out in an even layer on the rack and bake for about 40 minutes until cooked through. While the wings cook, in a clean large bowl combine the Dilly Ranch not just salad dressing and buffalo sauce.
- 5. Set the oven to broil and return the rack to the oven, broil for about 3 minutes until crispy, and Toss with the Buffalo-

Ranch sauce, transfer to a large plate or platter and sprinkle with the scallions or chives.

## **Ingredients**

- **1.5** pounds chicken wings (flats and drumettes )
- 1 Tablespoon olive oil or vegetable oil

Kosher salt

- 1/4 cup Buffalo Sauce (such as Frank's)
- 1/4 cup Dilly Ranch not just salad dressing
- 1 bunch thinly sliced scallions, or chives for garnish

## **Process**

1

1. Set a 3.5 quart air-fryer to 400 degrees and let preheat for 5 minutes

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In a large bowl toss the wings with the oil, garlic powder, and a generous sprinkle of salt.

3

Remove the basket from the air-fryer and carefully set on a heat-proof surface add the wings, return to air-fryer and cook for 10 minutes.

4

Shake the basket in the air-fryer or flip the wings with tongs, and cook for an additional 10 minutes. Shake one more time and cook for 5 minutes to crisp.

5

Toss prepared wings with the Buffalo ranch sauce, transfer to a large plate or platter, and top with the chopped scallions or chives.