

## 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**

**2**

**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.**