

Garlic Parmesan Chicken Wings

Thank you to Greensbury Market for the chicken wings that inspired this recipe.

Ingredients

2 lbs. chicken wings
2 tbsp garlic paste
¼ cup butter, melted
¼ cup shredded parmesan
2 tbsp chopped parsley
Salt to taste

Method

One hour before the cook, pat the wings dry with paper towels and place on a sheet pan in the refrigerator to completely dry.

Set the EGG for direct cooking without a convEGGtor at 350°F/177°C.

Remove the wings from the refrigerator and place on the grid. Cook for approximately 10 minutes and then flip the wings over. Cook for another 10 minutes.

Raise the EGG temperature to 400°F/204°C.

Continue cooking the wings for 5 minutes or until the internal temperature reaches 165°F/74°C. Remove the wings from the EGG and place into a bowl. While the wings are still hot, coat the wings in the butter, garlic paste, parmesan, parsley, and salt. Mix until the wings are fully coated.

Enjoy!

