

How to Make

Ranch Chicken Wings

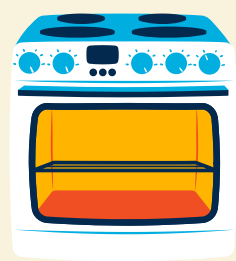


INGREDIENTS

- 3 tablespoons dried chives
- 4 tablespoons dried parsley
- 2 teaspoons garlic powder
- 2 tablespoons dried dill
- 2 teaspoons pink salt
- 2 teaspoons onion powder
- 2 teaspoons black pepper

START with preheat

The first step is to preheat the oven to 425 degrees.



Take a bowl

Take a small bowl and add prepared ranch seasoning ingredients. Then stir them for mixing well.



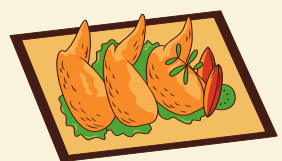
Take another bowl

Take another bowl to add chicken wings, 2 tbsp ranch seasoning, salt, red pepper flakes, and avocado oil together. Tossing is a great idea to get a good coating.



Bake it for 45 min

Now, place the chicken wings in a pan after adding parchment paper to line the bottom. Now, bake the wings for 40-45 minutes at 425 degrees. Continue flipping the pieces halfway to get a crisp and browned look.



Served it

Then, transfer the chicken wings to a plate to garnish with some ranch seasoning. Now the dish is ready to serve.

