

Wings from King's

Easy & convenient- this recipe is a keeper! Really, who doesn't like chicken wings right? Feel free to change up the seasonings to cater to your families taste buds!

Course Appetizer, Main Dish
Cuisine American

Servings **Prep Time** **Cook Time**
2 PEOPLE 5 MINUTES 1 HOUR

Ingredients

- 6-8 King's Chicken Wings
- 4 tbsp olive oil
- 2 tbsp Minced Garlic
- 1 tbsp Chili Powder
- 1 tbsp Paprika
- 1 tbsp Brown Sugar
- 1 tsp Garlic Powder
- 1 tsp Onion Powder
- 1/4 tsp Cumin
- 1/4 tsp Black Pepper
- 1/4 tsp Salt

Instructions

1. Preheat oven to 375 degrees.

2. Mix together all dry ingredients & olive oil. Place chicken wings and ingredients in large zip-lock bag. Agitate until wings are coated well.

3. Place on greased baking sheet. Bake for about 1 hour or until internal temperature reaches 165 degrees. Serve & enjoy!