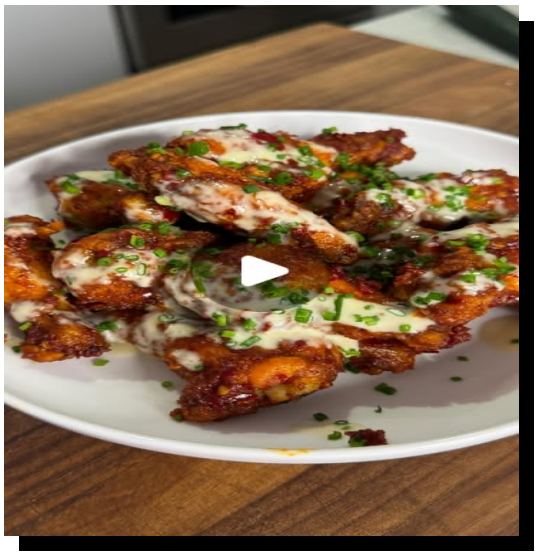
Chicken Wings



Original • Shared by Android User

Ingredients

- 1.5 lb chicken wings (drumettes and flats)
- 1 tbsp baking powder
- 2 tsp kosher salt
- Neutral oil spray
- Fresh chives
- 3 tbsp 'nduja
- 1½ tbsp honey
- 1 tsp red wine vinegar or lemon juice
- 1 large or 2 small garlic cloves (finely grated)
- 1 -2 tsp water (optional)
- 1/3 cup heavy cream
- ½ to ¾ cup finely grated Parmigiano Reggiano
- Black pepper

Instructions

1. Toss wings with baking powder and salt. Air fry at 400°F for 22-26 minutes, flipping halfway.
2. Melt 'nduja and stir in honey, vinegar, and garlic until glossy.
3. Warm cream and whisk in Parmigiano until smooth.
4. Toss wings in glaze, drizzle with fonduta, garnish with chives, and serve.

Notes

Source: Alessandra Ciuffo
Author: Alessandra Ciuffo