

Game Night Chicken Wings	
Ingredients	Instructions
<ul style="list-style-type: none">• 2 lbs chicken wings• 2 tbsp canola oil• 1 tbsp garlic powder• 1 tbsp smoked paprika• 4 tbsp butter, divided (soft/room temperature)• A few splashes hot sauce of your choice• 1 tsp salt• 1 tsp pepper, more to taste	<ol style="list-style-type: none">1. Preheat: Set oven to 375°F (190°C).2. Season: Pat wings dry with clean paper towel, then in a large bowl toss with salt, pepper, garlic powder, and paprika.3. Sauté: In a large oven-safe skillet, heat oil over medium-high heat. Toss in the wings and butter, cook until wings are crispy and butter frothing. Place the pan into the oven (or place onto baking sheet if your pan is not oven-safe) and bake until wings are golden brown and extra crispy with an internal temperature of 165°F (73°C), (about 15-20 minutes).4. Combine: In a large bowl, mix wings, pan sauce, hot sauce, and butter, toss to combine.5. Serve: Place wings on a clean plate and serve hot.