



PREP TIME

5min



COOK

TIME

50min

Crunchy Tortilla-Crusted Chicken Wings

INGREDIENTS

- 2 cups (500 mL) **Tostitos® Hint of Jalapeño Flavoured Tortilla Chips, crushed**
- 2 lb (500 g) **split chicken wings**
- 1/4 tsp (1 mL) **each salt and pepper**
- 1/4 cup (60 mL) **all-purpose flour**
- 2 **eggs, beaten**
- 1 tbsp (15 mL) **canola oil**
- **Sour cream, for serving**
- **Salsa, for serving**

HOW TO MAKE

DIRECTIONS

- **Preheat oven to 425°F (220°C).**
- **Season wings with salt and pepper.**
- **Toss wings in flour, shaking off excess; dip into eggs, then coat with crushed tortilla chips.**
- **Arrange wings on lightly greased foil-lined baking sheet; drizzle with oil.**
- **Bake, turning once, for about 50 minutes or until golden brown and crispy.**
- **Serve with sour cream and salsa.**

FEATURING