



Buffalo Chicken Wings

Ingredients

- 1 kilogram Chicken wings
- 1 Sachet MAGGI® Juicy Hot & Spicy mix
- 2 tbsp Brown sugar
- 1 tbsp White vinegar

Instruction

1. Preheat oven to 200°C and place rack on medium level.
2. In a large mixing bowl, combine chicken wings, MAGGI® Juicy Hot & Spicy spice mix, brown sugar and vinegar, and mix until wings are coated with spices.
3. Gently place contents in the provided oven bag, use provided red tie to close the bag and lay flat on an oven tray.
4. Place tray in preheated oven and cook for 50 mins until fully cooked and edges are golden brown.
5. Place wings on a serving platter and serve with celery sticks and blue cheese or ranch dipping sauce.
6. Tip: Add a teaspoon of cayenne pepper for a spicy version of this recipe.

Nutrition

Carbohydrates	4.3 g
Energy	426.49 kcal
Fats	20.31 g
Protein	53.06 g

🕒 5 Minutes

⊕ 6 Servings