



PREP TIME

10min



COOK TIME

50min



SERVES

3-4

Crunchy Tortilla-Crusted Chicken Wings

INGREDIENTS

- 2 cups (500 mL) TOSTITOS® Hint of Jalapeño Flavored 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

FEATURING

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.