

Slow Cooker Chicken Wings: Tender, Juicy, and Full of Flavor

This slow cooker chicken wings recipe stands out for several reasons:



TIME
15 min

METHOD
Slow cooker

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INGREDIENTS

- 2 pounds chicken wings
- 1 cup barbecue sauce
- 1 tablespoon garlic powder
- 1 tablespoon onion powder
- 1 teaspoon smoked paprika
- Salt and pepper to taste
- Fresh parsley for garnish (optional)

DIRECTIONS

1. Start by rinsing the chicken wings under cold water and patting them dry with paper towels.
2. In a large bowl, combine the barbecue sauce, garlic powder, onion powder, smoked paprika, salt, and pepper.
3. Add the chicken wings to the bowl and toss until they are well coated with the sauce mixture.
4. Transfer the wings to the slow cooker, spreading them out evenly.
5. Cover and cook on low for 6 hours or on high for 3 hours, until the wings are tender.
6. Once cooked, you can serve them straight from the slow cooker or broil them in the oven for a few minutes to crisp up the skin.
7. Garnish with fresh parsley if desired, and enjoy!

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/slow-cooker-chicken-wings-tender-juicy-and-full-of-flavor/>