

Smothered Turkey Wings Baked with Veggies and Rich Gravy

Baked Turkey Wings with Mushroom Gravy ??



OVEN
400°F

TIME
45 min

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INGREDIENTS

- 6 large turkey wings (wing tips separated)
- $\frac{1}{2}$ lb button mushrooms, sliced
- 1 large onion, chopped
- 1 bell pepper, chopped
- 2 stalks celery, chopped
- 4 cloves garlic, minced
- 1 tbsp poultry seasoning
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp salt (or to taste)
- 1 tsp black pepper
- $\frac{1}{2}$ tsp dried basil
- $\frac{1}{2}$ tsp oregano
- $\frac{1}{2}$ cup chicken stock
- 1 can cream of mushroom soup
- $\frac{1}{2}$ can cream of chicken soup
- 1-2 tbsp extra virgin olive oil (EVOO)

Step-by-Step Instructions:

- 1 Preheat and Season:
- 2 Build the Base:
- 3 Add Stock and Bake Again:
- 4 Crisp the Skin:
- 5 Make the Mushroom Gravy:
- 6 Smother and Bake One Last Time:

Tips for Success:

Use a deep roasting pan to catch all those flavorful drippings.

Don't skip the broil-this step makes the skin golden and irresistible.

Gravy too thick? Add a splash of chicken stock or milk to thin it out.

Serving Suggestions and Pairings:

Mashed potatoes or rice (to soak up that gravy!)

Steamed green beans or sautéed collards

Cornbread or dinner rolls

Easy Turkey Wings for a flavor comparison

Cajun Chicken Sausage Gumbo for a Southern feast

Tomato Skillet with Okra and Sausage as a veggie-forward companion

DIRECTIONS

- 1. Preheat and Season:** Preheat oven to 400°F. Season the turkey wings generously with salt, pepper, garlic powder, onion powder, poultry seasoning, basil, and oregano.
- 2. Build the Base:** Lightly coat a baking pan with EVOO. Layer the mushrooms, onion, celery, bell pepper, and garlic across the bottom. Place seasoned turkey wings skin-side down on top of the veggies. Cover tightly with foil.
- 3. Bake for 1 hour.**
- 4. Add Stock and Bake Again:** Remove foil and add ½ cup chicken stock to the pan. Re-cover and bake an additional 45 minutes.
- 5. Crisp the Skin:** Remove pan from oven and carefully pour most of the liquid and vegetables into a saucepan to reserve for the gravy.
- 6. Flip turkey wings skin-side up and return to oven,** uncovered on broil, for 15-20 minutes until browned and slightly crispy.
- 7. Make the Mushroom Gravy:** To the saucepan with pan drippings and veggies, add 1 can cream of mushroom soup and ½ can cream of chicken soup. Season to taste and simmer for 10 minutes, stirring occasionally.
- 8. Smother and Bake One Last Time:** Pour the hot mushroom gravy over the crispy turkey wings. Cover with foil again and return to bake at 350°F for a final 20 minutes until fully tender and the flavors are infused.
- 9. Tips for Success:** Use a deep roasting pan to catch all those flavorful drippings.

10. Don't skip the broil-this step makes the skin golden and irresistible.
11. Gravy too thick? Add a splash of chicken stock or milk to thin it out.
12. Serving Suggestions and Pairings: Serve these turkey wings with classic Southern or soul food sides like:
13. Mashed potatoes or rice (to soak up that gravy!)
14. Steamed green beans or sautéed collards
15. Cornbread or dinner rolls
16. Easy : Turkey Wings for a flavor comparison
17. Cajun : Chicken Sausage Gumbo for a Southern feast
18. Tomato : Skillet with Okra and Sausage as a veggie-forward companion
19. Dorito : Casserole for a playful contrast
20. Chicken : Enchiladas for a fusion-style family meal
21. Storage and Leftover Tips: Refrigerate in an airtight container for up to 4 days.
22. Reheat in the oven covered at 350°F for 20 minutes or until hot.
23. Freeze the wings and gravy together in portions for up to 2 months.
24. More Recipes You'll Love: Still craving cozy meals? Try these flavorful faves:
25. Easy : Turkey Wings

TIPS FOR SUCCESS

Use a deep roasting pan to catch all those flavorful drippings.

Don't skip the broil -this step makes the skin golden and irresistible.

Add a splash of chicken stock or milk to thin it out.

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

Original recipe: <https://chefmaniac.com/smothered-turkey-wings-baked-with-veggies-and-rich-gravy/>