

Turkey Bacon-Ranch Chicken Wing Explosion: Your New Favorite Crispy Creation

Turkey Bacon-Ranch Chicken Wings



TURKEY BACON-RANCH CHICKEN WING EXPLOSION
INGREDIENTS:
2 lbs chicken wings, separated into drumettes and flats
1 tbsp olive oil
1 tsp garlic powder

OVEN
425°F

TIME
45 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

You'll Need

For the Wings: 2 lbs chicken wings, separated into drumettes and flats 1 tbsp olive oil 1 tsp garlic powder 1 tsp onion powder $\frac{1}{2}$ tsp smoked paprika Salt and black pepper to taste:

For the Sauce & Topping: 6 slices turkey bacon, cooked and finely chopped $\frac{1}{2}$ cup ranch dressing ... cup chopped green onions Optional: extra ranch for dipping:

DIRECTIONS

1. method that guarantees crispy results every time. What truly sets these wings apart is the genius combination of ranch and turkey bacon. The creamy, herbaceous notes of the ranch dressing perfectly complement the salty, smoky crunch of the bacon, creating a harmonious blend that's utterly addictive. Plus, using turkey bacon makes them feel just a touch lighter, so you can enjoy them without any guilt!
2. Ingredients : You'll Need
3. For the : Wings:
4. 2 lbs chicken wings, separated into drumettes and flats
5. 1 tbsp olive oil
6. 1 tsp garlic powder
7. 1 tsp onion powder
8. $\frac{1}{2}$ tsp smoked paprika
9. Salt and black pepper to taste
10. For the : Sauce & Topping:
11. 6 slices turkey bacon, cooked and finely chopped
12. $\frac{1}{2}$ cup ranch dressing
13. ... cup chopped green onions
14. Optional: extra ranch for dipping
15. Swaps and : Notes
16. Chicken : Wings:
17. While fresh is always best, you can use frozen wings. Just be sure to thaw them completely and pat them very dry before seasoning to ensure maximum crispiness.
18. Seasoning:
19. Feel free to adjust the spices to your liking. A pinch

of cayenne pepper would add a nice kick, or a dash of dried dill could enhance the ranch flavor.

20. Turkey : Bacon:
21. Regular bacon works just as well if you prefer it! Just cook it until crispy and chop it up.
22. Ranch : Dressing:
23. Your favorite brand of bottled ranch dressing will work great here. For an extra fresh flavor, you could even whip up a homemade ranch.
24. Green : Onions:
25. Chives or fresh parsley would also make great garnishes.

SWAPS & NOTES

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Seasoning: Feel free to adjust the spices to your liking.

TIPS FOR SUCCESS

Pat Your Wings Dry: This is crucial for crispy skin!

Excess moisture will steam the wings instead of letting them crisp up.

Don't Overcrowd the Pan: Give your wings space.

If they're too close together, they'll steam instead of roast, leading to soggy skin.

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

Original recipe: <https://chefmaniac.com/turkey-bacon-ranch-chicken-wing-explosion-your-new-favorite-crispy-creation/>