

Garlic Parmesan Lemon Pepper Wings: Crispy & Flavorful

Get ready to elevate your wing game to legendary status with these



OVEN
400°F

TIME
25-30 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

12 chicken wings (drumettes or flats, or a mix, your choice)

2 tbsp olive oil

Salt and black pepper to taste

1 tsp lemon pepper seasoning

1 tsp garlic powder

1/2 cup grated Parmesan cheese

1/4 cup unsalted butter, melted

2 tbsp fresh parsley, finely chopped

1 tbsp fresh lemon juice

Swaps and Notes:

Chicken Wings: Ensure wings are separated into drumettes and flats if bought whole. Patting them very dry is crucial for crispiness.

Lemon Pepper Seasoning: Use your favorite brand. You can adjust the amount based on your preference for lemon and pepper intensity.

Garlic Powder: Granulated garlic powder works best for coating the wings evenly. Fresh minced garlic is reserved for the sauce.

Parmesan Cheese: Freshly grated Parmesan cheese melts better and has a superior flavor to pre-grated.

Butter: Unsalted butter is preferred so you can control the salt content.

Fresh Herbs: Parsley adds freshness and color. Fresh chives or even a tiny bit of fresh oregano could also be used.

Optional Heat: For a spicy kick, add a pinch of cayenne pepper to the wing seasoning or the sauce.

DIRECTIONS

1. Getting these incredibly flavorful and crispy wings ready is surprisingly simple.
2. Step 1: Prepare the Chicken Wings: Preheat Oven/Air Fryer: Preheat your oven to 400°F (200°C) or prepare your air fryer for cooking (usually preheat to 400°F/200°C).
3. Pat : Dry: This is a crucial step for crispy wings! Pat the chicken wings thoroughly dry using paper towels to remove any excess moisture.
4. Season: In a large bowl, season the dry wings generously with salt, black pepper, lemon pepper seasoning, and garlic powder. Toss well to coat the wings evenly.
5. Drizzle : Oil: Drizzle olive oil over the seasoned wings and toss again to ensure all wings are lightly coated with oil. This helps with browning and crisping.
6. Step 2: Cook the Wings: Choose your preferred method for cooking crispy wings:
7. Oven : Method: Arrange the seasoned wings in a single layer on a baking sheet lined with parchment paper or on a wire rack placed over a baking sheet (for maximum crispness). Bake for about 25-30 minutes, flipping the wings halfway through for even cooking. Continue baking until they are golden brown and crispy.
8. Air : Fryer Method: If using an air fryer, preheat it to 400°F (200°C). Place the wings in the air fryer basket in a single layer (cook in batches if necessary to avoid overcrowding). Cook for 20-25 minutes, shaking the basket halfway through to ensure even cooking and browning. Cook until golden and crispy.
9. Step 3: Make the Garlic Parmesan Sauce: While the

wings are cooking, prepare the delicious sauce. In a small saucepan, melt the 1/4 cup unsalted butter over medium heat.

10. Stir in the 1/2 cup grated : Parmesan cheese, 1 tablespoon fresh lemon juice, and an additional pinch of garlic powder (if you want extra garlic flavor in the sauce). Stir well until the cheese is melted and the sauce is smooth. Remove the saucepan from the heat.
11. Step 4: Toss the Wings in the Sauce: Once the wings are perfectly crispy and golden, transfer them to a large mixing bowl.
12. Pour the warm garlic : Parmesan sauce over the wings and toss gently to coat them completely and evenly.
13. Step 5: Garnish and Serve: Sprinkle the coated wings with freshly chopped parsley and an additional pinch of lemon pepper seasoning, if desired, for a final burst of flavor and visual appeal.
14. Serve the : Garlic Parmesan Lemon Pepper Wings hot, perhaps with a side of ranch or blue cheese dipping sauce, or fresh celery and carrot sticks. Enjoy!

SWAPS & NOTES

What I love most is the incredible crispiness you achieve on the wings, whether baked in the oven or air-fried.

That crunchy exterior perfectly contrasts with the tender, juicy meat inside.

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

Original recipe: <https://chefmaniac.com/garlic-parmesan-lemon-pepper-wings-crispy-flavorful/>

The flavor profile is simply divine: the bright zest of lemon pepper, the savory depth of garlic, and the salty, umami kick of Parmesan, all carried by rich melted butter.

It's a sophisticated yet incredibly approachable flavor combination that appeals to almost everyone.