

The Best Baked Crispy Chicken Wings Ever: A Simple, No-Fry Recipe

The Best Baked Crispy Chicken Wings Ever! (with 3 Sauces)



OVEN
400°F

TIME
30 min

TEMP
165°F

METHOD
Air fryer

INGREDIENTS

12 chicken wings: Look for "party wings" (drums and flats already separated) to save prep time.

2 tbsp olive oil: This helps the spices stick and encourages the skin to "fry" in the oven.

1 tsp paprika: For that deep, smoky color.

1 tsp garlic powder: A must-have for savory depth.

Salt and pepper to taste: Don't be shy here; seasoning the skin is vital for flavor.

For the 3 Signature Sauces:

BBQ Sauce: Use your favorite smoky or sweet brand.

Buffalo Sauce: For that classic vinegary heat.

Honey Mustard: A perfect balance of sweet and tangy.

Swaps and Notes:

The Dry Secret: If you want extreme crunch, add a teaspoon of baking powder (not baking soda) to your spice mix. It breaks down the proteins in the skin and creates tiny bubbles that crisp up beautifully.

Spice it up: Feel free to add onion powder or a pinch of cayenne pepper to the rub if you like an extra kick.

Meat selection: If you can only find whole wings, you can easily separate them at the joint with a sharp chef's knife.

Step-by-Step Directions:

Preheat and Prep: Preheat your oven to 400°F (200°C). Line a large baking sheet with parchment paper. For even better results, place a wire

cooling rack on top of the parchment paper; this allows air to circulate under the wings.

Dry the Wings: Use paper towels to pat the chicken wings completely dry. This is the most important step for crispiness! Moisture is the enemy of crunch.

The Toss: In a large bowl, toss the wings with olive oil, paprika, garlic powder, salt, and pepper until every wing is evenly coated.

Arrange: Place the wings on the baking sheet in a single layer. Make sure they aren't touching; they need their personal space to get crispy.

The Bake: Bake for 30-35 minutes. About halfway through, use tongs to flip each wing. This ensures both sides get that golden-brown finish.

Sauce and Serve: Once the internal temperature reaches 165°F and the skin is crackling, remove them from the oven. Toss them in your desired sauce or serve the sauces on the side for dipping.

Tips for Success:

Don't Overcrowd: If you're doubling the recipe, use two pans. If the wings are too close together, they will steam instead of roast.

High Heat is Key: Don't be tempted to lower the temperature. The 400°F heat is necessary to render the fat out of the skin quickly.

Freshness Matters: Fresh wings usually crisp up better than those that have been frozen and thawed, as frozen wings retain more internal moisture.

Serving Suggestions and Pairings:

Nutritional Information (Per Serving):

Calories: 280 kcal

Protein: 22g

Fat: 19g

Carbohydrates: 2g (before sauce)

Sodium: 310mg

Storage and Leftover Tips:

More Recipes You Will Love:

Easy Cheesy Chicken Sliders

Homemade Beer Cheese Dip

DIRECTIONS

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10. **Serving Suggestions and Pairings:** I love to serve these wings as part of a larger spread. If you are feeding a big group, these pair perfectly with a walking taco bar or a tray of totchos.
11. If you want to keep the "finger food" theme going, consider adding some easy cheesy chicken sliders to the table. And of course, no wing night is complete without a great dip; this beer cheese dip is an absolute game-changer.
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17. **Storage and Leftover Tips:** If you happen to have leftovers (a rare occurrence in my house!), store them in an airtight container in the fridge for up to 3 days.
18. **To Reheat:** Avoid the microwave, which will make the skin rubbery. Instead, pop them back into a 375°F oven or an air fryer for 5-7 minutes until they regain their crunch.
19. **More Recipes You Will Love:** If you enjoyed this crispy chicken recipe, you have to try these other fan favorites:
 20. **Easy :** Cheesy Chicken Sliders
 21. **Homemade :** Beer Cheese Dip
 22. **Loaded :** Tater Tot Nachos (Totchos)
23. **Final Thoughts:** These baked wings prove that you don't need a deep fryer to enjoy restaurant-quality appetizers at home. They are simple, flavorful, and incredibly satisfying.
24. I'd love to hear how yours turned out! Did you go with the Buffalo, BBQ, or Honey Mustard? Tag us on social media or leave a comment below. Don't forget to follow ChefManiac for more easy, delicious recipes from my kitchen to yours!

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

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