

Crispy Baked Buffalo Lemon Pepper Chicken Wings Recipe

Buffalo Lemon Pepper Wings - Crispy, Spicy, and Zesty Perfection

OVEN
400°F

TIME
45 min

METHOD
Air fryer

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Recipe Card

INGREDIENTS

For the Wings:

2 lbs chicken wings

1 tablespoon olive oil

1 teaspoon salt

1/2 teaspoon black pepper

Buffalo Lemon Pepper Sauce:

1/4 cup butter

1/4 cup hot sauce

2 tablespoons lemon pepper seasoning

1 tablespoon honey

Juice of 1 lemon

Garnish:

Fresh parsley, chopped

DIRECTIONS

1. Preheat the Oven: Preheat your oven to 400°F (200°C) and line a baking sheet with parchment paper.
2. For extra crispiness, place a wire rack on top of the baking sheet.
3. Season the Wings: Place the chicken wings in a large bowl and toss them with:
4. Olive oil
5. Salt
6. Black pepper
7. Ensure the wings are evenly coated.
8. Bake the Wings: Arrange the wings in a single layer on the prepared baking sheet.
9. Bake for about 45 minutes, flipping halfway through, until the wings are golden brown and crispy.
10. Prepare the Buffalo Lemon Pepper Sauce: While the wings bake, melt the butter in a saucepan over medium heat.
11. Add the following ingredients:
12. Hot sauce
13. Lemon pepper seasoning
14. Honey
15. Fresh lemon juice
16. Stir well and simmer for 2-3 minutes until smooth and combined.
17. Toss the Wings: Once the wings are done baking, transfer them to a large mixing bowl.
18. Pour the warm buffalo lemon pepper sauce over the wings and toss until evenly coated.
19. Garnish and Serve: Sprinkle the wings with freshly chopped parsley for color and flavor.
20. Serve immediately while hot and crispy.

SWAPS & NOTES

This recipe is flexible and easy to customize.

Chicken wing options You can use whole wings or separated drumettes and flats.

Hot sauce Classic buffalo-style sauces like Frank's work well, but any favorite hot sauce can be used.

Honey substitute Maple syrup or brown sugar can replace honey for a slightly different sweetness.

