

Oven-Baked Turkey Wings with Potatoes and Gravy

Turkey Wings & Potatoes Recipe



OVEN
350°F

TIME
1 min

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INGREDIENTS

Main Ingredients:

- 3-4 large turkey wings, separated
- 3-4 medium potatoes, peeled and sliced or cubed
- 1 large onion, sliced or chopped
- 1 bell pepper, chopped
- 3 cloves garlic, minced
- 2 tablespoons olive oil or butter

Seasonings:

- 1 teaspoon salt (or to taste)
- 1 teaspoon black pepper
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon smoked paprika
- 1/2 teaspoon cayenne pepper (optional)

Gravy:

- 1 can (10.5 oz) cream of chicken or cream of mushroom soup
- 1-2 cups chicken broth
- 2 tablespoons all-purpose flour

DIRECTIONS

- 1.** Preheat the oven: Set oven to 350°F-375°F.
- 2.** Prep and season: Clean and dry turkey wings, then season generously with salt, pepper, garlic powder, onion powder, and paprika.
- 3.** Sear the wings (optional): Heat oil or butter in a skillet and brown the wings on all sides, then transfer to a baking dish.
- 4.** Layer the vegetables: Add sliced potatoes, onions, and bell pepper to the bottom of the dish. Place turkey wings on top.
- 5.** Make the gravy: In the same skillet, sauté onions until soft. Stir in flour and cook for 1 minute. Whisk in chicken broth and cream soup until smooth and simmering.
- 6.** Assemble: Pour the gravy evenly over the turkey wings and potatoes.
- 7.** Cover and bake: Cover tightly with foil and bake for 2 hours.
- 8.** Finish uncovered: Remove foil and bake an additional 20 minutes to thicken the gravy and brown the top.
- 9.** Serve: Garnish if desired and serve hot.

SWAPS & NOTES

Turkey wings: These are perfect for slow baking, but turkey legs can also be used.

Potatoes: White or Russet potatoes work best for soaking up the gravy.

Cream soup: Adds richness and helps create a thick, creamy gravy.

Cayenne pepper: Optional, but adds a subtle kick if you like a little heat.

TIPS FOR SUCCESS

One of the best tips for this recipe is to take the extra step of searing the turkey wings.

This adds a deeper, richer flavor that really enhances the final dish.

Another key tip is to cover the dish tightly while baking.

This traps moisture and ensures the turkey becomes tender and juicy rather than drying out.

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

Original recipe: <https://chefmaniac.com/oven-baked-turkey-wings-with-potatoes-and-gravy/>