

Recipe Name:	Party Wings
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Ingredients	Portion (use these units: each, slices, cup (#__scoop), __oz ladle, teaspoon, packets, bags, oz, #10 cans)	Brand	Item #	Component (Office will fill in)
Wings	3 lbs	Sysco		Meat
Smoked Paprika	½ Tablespoon	Sysco		Seasoning
Onion Powder	½ Tablespoon	Sysco		Seasoning
Garlic Powder	½ Tablespoon	Sysco		Seasoning
Black Pepper	¼ Teaspoon	Sysco		Seasoning
Oregano	¼ Teaspoon	Sysco		Seasoning
Kosher Salt	½ Tablespoon	Sysco		Seasoning
Light Brown Sugar	¾ Tablespoon	Sysco		Seasoning
Oil	2 Tablespoon	Sysco		Oil

Instructions

Write step-by-step instructions here. Include details about defrosting, cooking, assembly, and storage.

*Include if applicable: **Cooking details***

- a. pan type and size
- b. whether you line the pan with parchment paper
- c. number of items that can fit on a pan (i.e. 35 chicken patties on a bun pan)
- d. whether you cover with parchment paper and foil
- e. oven temperatures, cooking times
- f. internal temperature checks

*Include if applicable: **Packaging information** (i.e. in an 18 oz clear plastic cup; in a large clear plastic “Smart Lock” container; wrap with Fresh Express parchment paper; wrap with blue foil)*

Last step should be: Serve immediately OR store in refrigerator/warmer until serving

1: Preheat the oven to 400 degrees

2: Line full sheet pan with foil/sheet paper

3: Combine all dry run ingredients in a small bowl set aside

4: In a large mixing bowl, add chicken and oil. Toss until coated

5: Add in dry ingredients. Mix until coated

6: Add Chicken wings to the pan. Bake for 45 minutes until golden

7: Cook until internal temperature is 165 degrees

Yield:	50
Recipe #:	23