

# Crunchy Tortilla-Crusted Chicken Wings

## Ingredients

- 2 cups (500 mL) Tostitos® Hint of Jalapeño Flavoured Tortilla Chips, crushed
- 2 lb (500 g) split chicken wings
- 1/4 tsp (1 mL) each salt and pepper
- 1/4 cup (60 mL) all-purpose flour
- 2 eggs, beaten
- 1 tbsp (15 mL) canola oil
- Sour cream, for serving
- Salsa, for serving

## How to make it

1. Preheat oven to 425°F (220°C).
2. Season wings with salt and pepper.
3. Toss wings in flour, shaking off excess; dip into eggs, then coat with crushed tortilla chips.
4. Arrange wings on lightly greased foil-lined baking sheet; drizzle with oil.
5. Bake, turning once, for about 50 minutes or until golden brown and crispy.
6. Serve with sour cream and salsa.



PREP  
TIME  
5 min



COOK  
TIME  
50 min



TOTAL  
TIME  
-



SERVING  
-

## Made with