

# Crispy chicken wings

20–25 Min

## Preparation

1. Pour 500 ml of cold water into one bowl. Place Kotányi breading mix in another bowl. Dip each piece of chicken briefly in the water, then immediately coat it with the Kotányi breading mix.
2. Preheat the oven to 220°C with the fan on. Arrange the chicken on a baking tray lined with parchment paper, brush with oil, and place in the oven. Bake for 18 minutes.
3. Remove the tray from the oven, turn the wings over, and bake for another 10 minutes. Let the wings cool slightly before serving with a sauce of your choice.

## Ingredients 4 Portions

= Kotányi Produkte

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| 400 g | Chicken wings |
| 1 packet | Crispy breading mix, paprika |
| | Oil, for brushing the wings |