

# Mexican Chicken Wings



PREPARATION TIME  
10 minutes



COOKING TIME  
15 minutes



PERFECT PARTNER  
guacamole dip



Save on the cost of high-priced tortilla chips—it is easy to make your own. Coat both sides of fresh corn tortillas with cooking spray. Bake at 350°F for about 5 minutes. Cool and process into crumbs.

## SHOPPING LIST

- tortilla chips • chicken

## ON HAND

- dried oregano • garlic salt
- ground cumin • oil • butter
- chili powder

## INGREDIENTS

- 12 ounces tortilla chips
- 2 tablespoons chili powder
- 1 teaspoon dried oregano
- 1/2 teaspoon garlic salt
- 1 teaspoon ground cumin
- 1 cup vegetable oil
- 1 pound chicken wings
- 8 tablespoons butter, melted

SERVES 4

**COOKIN'**  
*Express*

- Cut the cooking time by 5 minutes by using small chicken drumettes instead of the full-size wings.

### Make Ahead

You can prepare the seasoned crumbs up to 24 hours ahead. Store in a resealable plastic bag.

### ♦ VARIATION

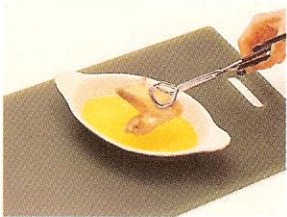
*Turn this crunchy appetizer into a hearty entrée by using turkey wings instead of the chicken wings.*

**1** Crush tortilla chips into fine crumbs. Combine crumbs, chili powder, oregano, garlic salt and cumin in a medium bowl.



**2** Heat oil in a large skillet until hot but not smoking, about 365°F. Add chicken; fry until cooked through, about 15 minutes. Remove; drain chicken well on paper towels.

**3** Place melted butter in a shallow dish. Dip chicken into butter.



**4** Coat chicken wings with crumbs. Place on a serving platter. Serve immediately.