



# FUSTINI'S<sup>®</sup>

## Garlic Parmesan Wings

### Ingredients

- 2 lbs bone-in chicken wings
- 1/4 cup [Fustini's Garlic olive oil](#)
- Kosher salt and fresh ground pepper
- 6 tablespoons [Fustini's Delicate SELECT olive oil](#)
- 4 garlic cloves, minced
- 2 tablespoons chopped parsley
- 3/4 cup freshly grated Parmesan, plus more for serving
- 1 teaspoon red pepper flakes
- Caesar Dressing for dipping

### Caesar Dressing

- 1 egg yolk
- 2-3 anchovy fillets or 1 teaspoon anchovy paste
- 1 teaspoon [Fustini's Sicilian Lemon Balsamic Vinegar](#)
- juice of 1/2 lemon
- 1 tablespoon [Wholegrain mustard](#)
- 1 clove garlic, finely pulverized
- salt and freshly ground black pepper
- 1-2 tablespoons [Fustini's Garlic olive oil](#)
- 1-2 tablespoons [Fustini's Delicate SELECT olive oil](#)

### Sharon's Hint

The secret to crispy oven wings is to use the baking rack while cooking. Substitute your favorite Fustini's herb-infused olive oil. Adapted from delish.com.

# Directions

## Step 1.

Preheat oven to 400 degrees F. Line a large rimmed baking sheet with a metal rack. In a large bowl, toss wings with oil and season with salt and pepper. Transfer wings to the prepared metal rack and bake until golden and crispy, about 50 minutes.

Alternatively, cook wings in an air fryer until done and crispy

## Step 2.

In a large bowl, stir together SELECT olive oil, garlic, parsley, Parmesan and red pepper flakes. Add cooked wings and toss until coated. Sprinkle with more Parmesan and serve with dressing.

## Step 3. Caesar Dressing

Place egg yolk in a medium-size bowl. Mash the anchovy fillets with a fork and add to the egg yolk. Add vinegar, lemon juice, mustard, garlic and salt and pepper and whisk together. While whisking, slowly add both oils until the desired thickness is achieved. Use immediately.