

Choco Fever Dream

Hot Wing Board – Game Day Snack

15 min Prep time	**25 min** Cook time	**40 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 lbs chicken wings, whole
- [ ] 2 tbsp butter, melted
- [ ] 1/3 cup hot sauce (preferably Frank's RedHot)
- [ ] 1 tbsp honey
- [ ] 1 tsp garlic powder
- [ ] 1 tsp smoked paprika

For the Dips

- [ ] 1 cup ranch dressing
- [ ] 1/2 cup blue cheese crumbles
- [ ] 2 tbsp sour cream
- [ ] Fresh chives, chopped

Accompaniments

- [ ] Celery sticks, cut into 4-inch pieces
- [ ] Carrot sticks
- [ ] Lime wedges
- [ ] Pickle spears

Instructions

1. Preheat the oven to 425°F (220°C). Line a baking sheet with foil and place a wire rack on top.
2. In a large bowl, toss the wings with melted butter, garlic powder, and smoked paprika. Let them sit for 5 minutes.
3. Arrange the wings on the rack, bake for 20 minutes, then flip and bake another 10 minutes until the skin is crisp.
4. While the wings bake, whisk together hot sauce and honey; drizzle over the wings as soon as they come out of the oven.
5. Mix ranch, blue cheese, sour cream, and chives in a small bowl; set aside with celery, carrots, and lime wedges for serving.
6. Arrange the hot wings on a large board, place the dips and veggies around, and serve immediately.

Nutrition per serving

420 kcal	30 g	12 g	28 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra crunch, add a pinch of baking powder to the seasoning blend.
- If you prefer baked rather than fried, a wire rack ensures air circulates around each wing.
- Feel free to swap the ranch dip for a creamy garlic aioli for a different flavor profile.