

Ranch Chicken Wings: Oven-Baked American Appetiser

Baked on a wire rack for uniform crispness on every side



PREP
30 min

COOK
50 min

TOTAL
1 hr 25 min

SERVES
6 servings

CALORIES
280 kcal

Ingredients

- 800 g split chicken wings, no tips
- 1.5 oz ranch seasoning mix, approximately 42 g
- 1 tsp baking powder
- 1/2 tsp kosher salt
- 1/2 tsp freshly ground black pepper
- 1 tsp paprika
- 1/4 tsp cayenne pepper, optional
- 2 tbsp unsalted butter, melted
- 2 tbsp olive oil, optional, for extra crispness
- 1 tbsp low-sodium chicken broth or apple juice, for slotted coating, optional

Instructions

1. Prepare the oven: Preheat your oven to 220°C (425°F). Lightly grease a wire rack that fits inside a rimmed baking sheet. You use a rack to allow air circulation for crisp skin.
2. Dry the wings: Lay the chicken wings on a large paper-towel-lined surface. Pat each wing dry with paper towels. Removing moisture is key to ensure the skin crisps properly.
3. Mix the seasoning: In a small bowl, whisk together the ranch seasoning, baking powder, salt, pepper, paprika and cayenne. Blend until the spices are evenly distributed.
4. Coat the chicken: Pour the dry seasoning mixture over the wings and toss to coat each piece thoroughly. Drizzle the melted butter over the coated wings and toss again to ensure an even butter layer.

5. Arrange the rack: Place the wings in a single layer on the prepared wire rack. Make sure they do not touch. This spacing encourages even heat distribution across all surfaces.
6. Bake the wings: Bake for 40 minutes, then flip the wings over with tongs. Bake for another 10 minutes until the skin is golden and the internal temperature reaches 74°C (165°F).
7. Add final flavour: During the last 5 minutes of cooking, you may brush a light drizzle of fresh ranch dip over the wings. You can also sprinkle additional seasoning for a boost of flavour.
8. Rest and serve: Remove the wings from the oven and let them rest on the rack for 5 minutes. This allows the juices to redistribute. Toss the wings onto a platter and serve immediately.

Notes

What goes wrong and whySoggy skin occurs when moisture remains on the chicken or when wings touch on the pan. Pat the meat dry to prevent steam pockets. Space the wings apart to ensure hot air reaches every surface. You will spot a lack of colour if the wings crowd the rack.

What to serve with itPair these savoury wings with crunchy celery sticks, carrot ribbons, and a classic ranch dip. For a fresh contrast, prepare a green slaw topped with capers and a vinaigrette. You may also plate them with cheese cubes, pickles, and whole-grain crackers for a tapas-style presentation.

Storing and reheatingRefrigerate wings promptly after two hours at room temperature. Freeze them in an airtight container for up to 2 months. To reheat, use an oven at 190°C (375°F) for 10 to 12 minutes until the internal temperature reaches 74°C (165°F) for safety and crispness.