

Parmesan Garlic Chicken Wings

Ingredients:

- 2 tbsp. NVBP's Herbes de Corsica
- 1 tsp. NVBP's Jungle Rub
- 1/2 tsp. NVBP's Garlic Plus Seasoning
- 1/2 tsp. salt
- 2 1/2 pounds chicken wings
- 3 tbsp. olive oil (or melted butter)
- 1/4 cup parmesan cheese, grated
- 1 cup blue cheese dressing
- 1-2 tsp. NVBP's Champagne Garlic Mustard

Instructions:

- Preheat oven to 425^oF
- Mix NVBP's Herbes de Corsica and Jungle Rub then lay the chicken wings on a baking sheet and season the chicken wings with this mixture and bake 20-25 minutes, and while chicken is baking, mix together the oil, garlic, and parmesan cheese
- In a separate bowl, mix together the blue cheese dressing with the mustard (this is your dipping sauce)
- When the chicken is cooked through, toss the wings with the garlic/cheese sauce and serve with the blue cheese/mustard dressing