



## Filipino-style Buffalo Wings with Ranch Dressing Recipe

### Ingredients

- 1 kg Chicken Wings
- 2 sachets MAGGI® Magic Sarap® 8g
- 2 cups All Purpose Flour
- 4 cups Vegetable Oil
- 2 tbsp Hot Sauce
- 2 tbsp Catsup
- 2 tbsp Butter
- 1 package NESTLÉ All Purpose Cream 125ml
- 1 tbsp Calamansi Juice
- 0.5 cup Mayonnaise
- 1 tsp Garlic
- 1 tbsp Onion
- 2 tsp Parsley
- 1 tbsp Spring Onion
- 0.5 tsp Salt
- 0.25 tsp Freshly ground pepper

### Instruction

1. Season chicken wings with MAGGI® Magic Sarap® and coat with flour. Set aside
2. Combine NESTLÉ® All Purpose Cream, lemon juice, mayonnaise, minced garlic, minced onion, parsley, spring onion in a bowl. Season with salt and pepper. Transfer into a serving bowl and refrigerate.
3. Fry chicken in preheated oil until golden brown. Set aside to drain excess oil.
4. Combine hot sauce, catsup and butter in bowl and immediately toss fried chicken wings. Transfer on a serving plate and serve with chilled Ranch dressing.

### Nutrition

|               |              |
|---------------|--------------|
| Carbohydrates | 23.55 g      |
| Energy        | 1166.84 kcal |
| Fats          | 110.71 g     |
| Protein       | 21.14 g      |

60 Minutes

10 8-10 Servings