

## Baked Parmesan Garlic Chicken Wings

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Serves 4

Ingredients:

1 tsp. dried oregano  
1 tsp. dried rosemary  
½ tsp. ground cumin  
1 tsp. Kosher salt or ½ tsp. table salt  
2 ½ lbs. chicken wings  
2 tbl. extra virgin olive oil or melted butter  
2 tbl. minced fresh basil  
2 garlic cloves, finely minced  
¼ cup grated Parmesan cheese  
½ tsp. seasoning salt (like Lawry's)  
1 cup blue cheese dressing  
1-2 tsp. Dijon mustard (or to taste)

Preheat oven to 425°. In a small bowl, mix together the oregano, rosemary, cumin and salt. Lay the wings on a baking sheet and season the chicken wings with this mixture.

Bake the chicken wings for 20-25 minutes. While the chicken is baking, mix together the oil, fresh basil, garlic, Parmesan cheese and seasoning salt.

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/oil (or butter) sauce. Serve with the blue cheese/mustard dressing.

*Credit: steamykitchen.com*