



Instant Pot Chicken Wings with Garlic Parmesan Sauce

SERVES: 4

PREP TIME: 15 MINUTES

COOK TIME: 20 MINUTES

INGREDIENTS

Wings

2 lbs. Chicken Wings
1 tsp. Garlic Powder
1/2 cup Cold Water

Wing Sauce

1 stick Butter, melted
4 Cloves Garlic Minced or 2 tsp. Minced Garlic
2 tbsp. Fresh Parsley
3/4 cup Grated Parmesan
1 tsp. Red Pepper Flakes

DIRECTIONS

Sprinkle chicken wings with garlic powder. Place trivet in the Instant Pot. Place cold water in the bottom of the Instant Pot. Place the seasoned wings on the trivet.

Secure and lock the lid of the Instant Pot and turn the pressure valve to "sealing." Select POULTRY on High pressure for 5 minutes. The Instant Pot will indicate "On" while sealing then switch to the countdown.

To make the garlic parmesan sauce, take melted butter and mix in remaining ingredients.

Set the oven to broil. Cover a baking sheet with aluminum foil and spray with cooking spray. Once the wings have finished cooking let pressure release naturally for 10 minutes then turn knob to Venting. Place wings in a large bowl to toss the wings in sauce.

Put wings on baking sheet and broil in oven for 5-10 minutes. Take wings out of the oven and toss in remaining sauce.

Note: You can use any kind of sauce you want. Like barbecue or buffalo sauce.

