



Recipes

MISSIONFOODSERVICE.COM

Tortilla Dusted Buffalo Wings

Serves 8

Ingredients:

12 Mission® 6" White Corn Tortillas (10600)
2 Tbsp. Mexican Seasoning Blend
5 lbs. Chicken Wings and Drumettes
3 cups Buffalo Wing Sauce
4 large Eggs , beaten
Ranch Dressing
Celery Sticks

Directions:

1. Preheat oven to 350 degrees F. Place corn tortillas in a food processor and process into coarse crumbs. Toss with seasoning blend.
2. Place chicken in a plastic bin. Pour 1 cup Buffalo Sauce onto chicken. Refrigerate for 1 hour.
3. Place chicken on a baking sheet and bake for 30 minutes. Remove and allow to cool in an ice bath until cool enough to handle. Generously dip wings in remaining Buffalo sauce. Dip into the beaten eggs, then in the tortilla crumbs. Dip again into the Buffalo sauce.
4. Place chicken on baking sheets and bake for 30 minutes. Serve with Ranch dressing and celery sticks.