

Cheesy Baked Chicken Wings
Alette di Pollo al Formaggio al Forno
Serves 4

Chicken wings are always welcome in my house, especially if I have a large family gathering, and I bet they're a favorite in yours as well. Usually, they are fried, but here you have a recipe for an oven-baked version that is just as crispy and delicious. The grandkids love them, and I usually need to make a few baking-tray-fulls of them. You can also use this recipe to bread and bake vegetables, shrimp, scallops, and more. The baking time might vary, and tough vegetables, like carrots or cauliflower, might need to be blanched lightly before breading.

2 pounds chicken wing segments
Kosher salt
4 tablespoons unsalted butter, melted, cooled slightly
1/2 cup fine dried bread crumbs
1/2 cup freshly grated Grana Padano
1 teaspoon dried oregano, preferably Sicilian oregano on the branch
1/2 teaspoon garlic powder
Marinara (page 7), warmed, for dipping

Preheat the oven to 425 degrees. Line a baking sheet with parchment. Put the wings in a large bowl, and season them with 1 teaspoon salt. Drizzle them with the melted butter, and toss to coat them evenly. In another large bowl, combine the bread crumbs, Grana Padano, oregano, garlic powder, and 1/2 teaspoon salt. Add half of the wings, and toss to coat them well in the crumbs. Arrange them on the baking sheet, making sure the wings don't touch. Repeat with the remaining wings. If there are any crumbs left in the bowl, sprinkle them on top of the wings. Roast until the wings are crispy, golden, and tender, 35 to 40 minutes. Serve with warm marinara for dipping.