

Instant Pot Chicken Wings

Ingredients

3 pounds chicken wings
2 teaspoons garlic powder
1 1/2 teaspoons kosher salt (divided)
1/2 teaspoon black pepper
6 cloves garlic (pressed)
6 tablespoons butter (melted)
1/2 cup Parmesan cheese (plus more for serving)
2 tablespoons fresh parsley (chopped)
Optional: creamy ranch or garlic dressing or
marinara sauce

Method

Place a steaming basket or trivet in the inner pot of the Instant Pot and add 1 cup of water.

Pat the chicken wings with paper towels to dry. Toss them with the garlic powder, 1 teaspoon of the kosher salt, and the black pepper. Arrange the wings in the pot.

Secure the lid on the pot and turn the steam release knob to the sealing position. Select the pressure cook or manual button, high pressure. Set the timer for 7 minutes. Meanwhile, preheat the broiler.

When the time is up, let the pressure come down naturally for 10 minutes.

Arrange the wings on lightly greased rimmed baking sheets. Combine the pressed garlic, butter, and the remaining 1/2 teaspoon of salt. Toss the wings with the butter mixture.

Broil the wings for about 10 minutes, or until browned, turning after about 10 minutes to brown both sides.

Transfer the wings to a serving bowl and toss them with the grated Parmesan cheese and chopped parsley. Serve the wings with creamy garlic or ranch-style dressing. Serve extra Parmesan along with the wings, if desired.

