



LOADED CAESAR WINGS

Move over loaded fries! Meaty wings become the foundation for a new loaded concept, adapting flavors from Caesar salad to create an indulgent yet nostalgic new dish.

INGREDIENTS

- ☐ 60 Mountaire® Black Label Party Wings
- ☐ 30 oz prepared Caesar dressing
- ☐ 10 cups finely shredded lettuce
- ☐ 1.25 cups shaved Parmesan
- ☐ 1.25 cups sliced green onion
- ☐ 1.25 cups crushed salt and vinegar potato chips

NOTES



PREPARATION

Yield: 10 servings

1. Fry wings until an internal temperature of 165 degrees is achieved.
2. Toss wings in .25 cup Caesar dressing, then plate. Toss romaine with additional 2 tbsp of dressing, then spread over the wings. Garnish with 2 tbsp each of shaved Parmesan, green onion, and crushed chips.