



PIZZA-LOADED WINGS

Party wings tossed with rich pizza sauce, blanketed in mozzarella, and layered with pepperoni, then broiled until cheese bubbles and edges caramelize. Finished with pickled chiles, Parmesan, sliced green onions, fresh basil, and a drizzle of olive oil.

INGREDIENTS

- ☐ 60 Moultairc® Black Label Party Wings
- ☐ 15 oz grated mozzarella cheese
- ☐ 15 oz pizza sauce
- ☐ 5 oz diced pepperoni
- ☐ 5 oz pickled Fresno chiles
- ☐ 10 tbsp sliced green onion
- ☐ 10 tbsp grated Parmesan
- ☐ 10 tsp olive oil
- ☐ 50 leaves fresh basil

NOTES



PREPARATION

Yield: 10 servings

1. Fry the wings until an internal temperature of 165 degrees is achieved.
2. To serve, arrange 6 wings on a sizzle platter and top with 1 ½ oz each of mozzarella and pizza sauce, and ½ oz pepperoni. Broil until the cheese has melted and caramelized.
3. Transfer the cheesy wings to a plate and garnish with 1 tbsp each of pickled chiles, Parmesan, and green onions. Drizzle with 1 tsp of olive oil and garnish with basil leaves.