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Thread: [Easiest Dinner Ever \(Oven-baked BBQ Chicken\)](#)

.Astro - March 27, 2020, 8:34 pm

Super easy recipe.

Pairs well with mashed potatoes or rice pilaf, some dinner rolls, and/or steamed veggies.

INGREDIENTS

- BBQ sauce, amount depends on wings, just make sure it's enough to coat all of them and then some (any flavor, any brand. I always go with Sweet Baby Ray's Honey BBQ)
- Chicken wings (You can get a pretty decent sized pack of these for like \$5, at least where I live)
- Aluminum foil (so you don't get your tray messy)
- If you want potatoes, rice pilaf, veggies, etc make sure you have the things for that. I'm just focusing on the chicken wings.

NOTE

You don't have to marinade the chicken wings but I think the wait pays off.

If you do marinade them, just throw them in a bag with the bbq sauce and wait an hour or more depending on how long you can wait

Preheat oven to about 425 degrees Fahrenheit

Get chicken (marinated or not) and throw them on a baking tray with aluminum foil on it

Throw bbq sauce all over chicken, make sure it's coated

Place chicken in oven for about 20 minutes then flip and put back in for another 20 minutes

EXTRA: put more bbq sauce on it, and then broil it for about 1-2 minutes (to give it a nice char)

And that's all

capripin - March 27, 2020, 9:47 pm

Sounds great actually! You got any pictures of your end product bro?

.Astro - March 27, 2020, 10:13 pm

(Mar 27, 2020 09:47 PM)capripin Wrote: [\[CITE\]](#) Sounds great actually! You got any pictures of your end product bro?

Ooof, I do not. I just snap'd them but it didn't save since it wasn't posted on my story or anything, lol.

But I did just use Google to find some similar pics lol.

If you want it not as crispy on the outside they come out like this;

https://keeprecipes.com/sites/keeprecipes/files/imagecache/recipe_large/18994_1407360346_0.jpg

Broil them a bit longer and you can get the crispier outside;

<https://anightowlblog.com/wp-content/uploads/2015/09/Crispy-Baked-Honey-BBQ-Wings-2.jpg>

mudbenson - March 28, 2020, 3:25 pm

Have you tried using this method with an air fryer?

Swinglow - March 28, 2020, 4:39 pm

Will have to try this for dinner one night. Thanks for the share!

.Astro - March 28, 2020, 8:31 pm

(Mar 28, 2020 03:25 PM)mudbenson Wrote: [\[CITE\]](#) Have you tried using this method with an air fryer?

No, and I don't think I would try it. Something about cooking raw chicken in an air fryer doesn't sit right with me lol.

mike.vronsky - September 27, 2020, 4:25 am

Sound like good, for sure i will try this thanks for sharing, much appreciate..