

CHEETOS® FLAMIN' HOT® Chipotle Ranch Wings



Ingredients

- 8 ½ oz bag CHEETOS® Crunchy FLAMIN' HOT® Chipotle Ranch
- 2 cups gochujang (red pepper paste)
- 2 cups rice wine vinegar
- 1 tsp ground black pepper
- 2 cups soy sauce
- 3 jalapeños, chopped
- 3 tsp gochugaru (red pepper powder)
- 1/2 cup mirin
- 1 lemon (zest and juice)
- 1 lime (zest and juice)
- 1 orange (zest and juice)
- 1 tsp garlic
- 1 tsp ginger
- 1 cup cilantro
- Pinch of salt
- 5 lbs chicken wings
- Fryer oil
- Ranch dressing

How to make it

1. Puree all the wing sauce ingredients in a blender. Set aside.
2. Pour the CHEETOS® Crunchy FLAMIN' HOT® Chipotle Ranch into a blender to pulverize into dust. Set aside.
3. Fry wings at 300°F for about 7 minutes in a cast-iron pan.
4. Toss in the wing sauce.



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PREP
TIME

5 min



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COOK
TIME

7 min



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TOTAL
TIME

12 min



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SERVING

6

Made with

5. Shower wings with the CHEETOS® Crunchy FLAMIN' HOT® Chipotle Ranch dust.
6. Serve with a side of ranch dressing.