

# Baked Greek Chicken Wings

Yield: 35 min  
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/greek-chicken-wings-recipe>

## Ingredients:

- 2 pounds chicken wings and drumettes
- 1/4 cup olive oil
- 1 teaspoon sea salt
- 1 teaspoon black pepper
- 1 tablespoon lemon zest
- 1/2 teaspoon dried basil
- 1/2 teaspoon dried dill
- 1/2 teaspoon marjoram dried
- 1/2 teaspoon dried oregano
- 1/2 teaspoon dried parsley
- 1/2 teaspoon dried rosemary
- 1/2 teaspoon dried thyme
- 2 teaspoons granulated garlic
- 1 teaspoon onion powder
- 1/4 teaspoon canela
- 1 pinch nutmeg
- 1 English cucumber grated
- 2 cups plain greek yogurt
- 2 garlic cloves grated with a Microplane or finely minced
- 2 tablespoons chopped fresh mint
- salt
- freshly ground pepper

## Nutrition:

1. Calories: 80 calories
2. Carbohydrate: 2 grams
3. Cholesterol: 20 milligrams
4. Fat: 6 grams
5. Protein: 5 grams

6. SaturatedFat: 1.5 grams
  7. Sodium: 115 milligrams
  8. Sugar: 1 grams
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