

# Dry Rub Chicken Wings

Yield: 2 min  
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/indian-chicken-dry-rub-recipe-tandoor>

## Ingredients:

- 1 teaspoon chili powder
- 1 teaspoon garlic powder
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 1 pound chicken wings skin-on, 14-16 wings

## Nutrition:

1. Calories: 680 calories
2. Carbohydrate: 3 grams
3. Cholesterol: 235 milligrams
4. Fat: 49 grams
5. Fiber: 1 grams
6. Protein: 55 grams
7. SaturatedFat: 12 grams
8. Sodium: 1030 milligrams

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