

Sticky Honey Chicken Wings: A Sweet and Savory Game Day Favorite

These sticky honey chicken wings stand out for several reasons:



OVEN
400°F

TIME
10 min

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INGREDIENTS

2 pounds chicken wings
1/2 cup honey
1/4 cup soy sauce
3 cloves garlic, minced
1 tablespoon apple cider vinegar
1 teaspoon ground ginger
Salt and pepper to taste
Sesame seeds and chopped green onions for garnish

DIRECTIONS

1. Preheat your oven to 400°F (200°C) and line a baking sheet with aluminum foil for easy cleanup.
2. In a large bowl, combine honey, soy sauce, minced garlic, apple cider vinegar, ground ginger, salt, and pepper. Mix well.
3. Add the chicken wings to the bowl and toss until they are evenly coated with the marinade.
4. Arrange the wings in a single layer on the prepared baking sheet.
5. Bake in the preheated oven for 30-35 minutes, flipping halfway through, until the wings are golden brown and crispy.
6. For an extra sticky finish, broil the wings for an additional 2-3 minutes, watching closely to prevent burning.
7. Remove from the oven, garnish with sesame seeds and chopped green onions, and serve hot!

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/sticky-honey-chicken-wings-a-sweet-and-savory-game-day-favorite/>