

Sweet and Tangy Baked Chicken Wings with Honey Mustard Glaze

Honey Mustard Chicken Wings Recipe



OVEN
400°F

TIME
30 min

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INGREDIENTS

12 chicken wings, separated into flats and drumettes

3 tbsp honey

3 tbsp Dijon mustard

1 tbsp whole grain mustard

1 tbsp olive oil

1 tbsp apple cider vinegar

$\frac{1}{2}$ tsp garlic powder

$\frac{1}{2}$ tsp smoked paprika

Salt and black pepper, to taste

Fresh parsley, chopped (for garnish)

Swaps and Notes:

Mustard: No whole grain mustard? Just increase the Dijon slightly or try spicy brown mustard for a kick.

Vinegar: White wine vinegar or lemon juice can sub in for apple cider vinegar.

Smoked paprika adds depth but sweet paprika works too.

Wings: Use drumsticks or boneless thighs if preferred-just adjust bake time accordingly.

Step-by-Step Directions:

Preheat oven to 400°F (200°C). Line a baking sheet with parchment paper or foil for easy cleanup.

In a small bowl, whisk together the honey, Dijon mustard, whole grain mustard, olive oil, apple

cider vinegar, garlic powder, smoked paprika, salt, and pepper until smooth.

Place the chicken wings in a large bowl, pour the honey mustard sauce over them, and toss well to coat evenly.

Arrange the wings in a single layer on the prepared baking sheet.

Bake for 25-30 minutes, flipping halfway through, until the wings are golden brown, crispy on the edges, and cooked through.

Remove from the oven, garnish with chopped fresh parsley, and serve immediately.

Tips for Success:

Pat wings dry before adding sauce to help them crisp up better.

For extra caramelization, broil them for the last 2-3 minutes.

Toss wings in reserved sauce after baking for even more flavor.

Use a wire rack on the baking sheet to allow airflow underneath for extra crispiness.

Serving Suggestions & Pairings:

Ranch or blue cheese dip

A side of celery and carrot sticks

Icy cold beer or lemonade

Game-day spreads like Beer Cheese Dip or Totchos

Need a cheesy main? Add Easy Cheesy Chicken Sliders to the mix for an unbeatable combo.

Storage and Leftover Tips:

Refrigerate leftovers in an airtight container for up to 3 days.

DIRECTIONS

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2. In a small bowl, whisk together the honey, : Dijon mustard, whole grain mustard, olive oil, apple cider vinegar, garlic powder, smoked paprika, salt, and pepper until smooth.
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10. Use a wire rack on the baking sheet to allow airflow underneath for extra crispiness.
11. Serving Suggestions & Pairings: These wings pair perfectly with:
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13. A side of celery and carrot sticks
14. Icy cold beer or lemonade
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16. Need a cheesy main? Add Easy Cheesy Chicken Sliders to the mix for an unbeatable combo.
17. Storage and Leftover Tips: Refrigerate leftovers in an airtight container for up to 3 days.
18. Reheat in the oven at 350°F until warmed through-this keeps them crispy.
19. Freeze uncooked marinated wings and bake from frozen (add 10 extra minutes).
20. More Recipes You Will Love: Want more crowd-pleasing dishes? Try these next:
21. Easy : Cheesy Chicken Sliders
22. This : Beer Cheese Dip
23. These : Totchos
24. These : Sheet Pan Quesadillas
25. The : Ultimate Cheesy Hot Dip

SWAPS & NOTES

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

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