

## These Honey Lemon Wings Are My Favorite Sweet and Tangy Party Appetizer

no-fuss, flavor-packed favorite



**OVEN**  
**400°F**

**TIME**  
**30 min**

**TEMP**  
**165°F**

**METHOD**  
**Air fryer**

### INGREDIENTS

- 1 lb chicken wings
- ... cup honey
- ... cup soy sauce
- 2 tablespoons lemon juice
- 1 tablespoon olive oil
- 1 teaspoon garlic powder
- $\frac{1}{2}$  teaspoon onion powder
- ... teaspoon salt
- ... teaspoon black pepper
- Lemon slices (for garnish)
- Chili flakes (optional, for garnish)

### DIRECTIONS

1. ? Step 1: Preheat Oven: Preheat your oven to 400°F (200°C). Line a baking sheet with parchment paper or foil for easier cleanup.
2. ? Step 2: Make the Marinade: In a large mixing bowl, whisk together:
3. Honey
4. Soy sauce
5. Lemon juice
6. Olive oil
7. Garlic powder
8. Onion powder
9. Salt
10. Black pepper
11. ? Step 3: Coat the Wings: Add the chicken wings to the bowl and toss until evenly coated in the marinade.
12. Let them marinate for 10-15 minutes if time allows (optional, but adds flavor).
13. ? Step 4: Bake: Arrange the wings in a single layer on your prepared baking sheet.
14. Bake for 25-30 minutes, flipping halfway through, until golden brown and cooked through (internal temp 165°F/74°C).
15. ? Step 5: Garnish and Serve: Transfer to a serving plate, drizzle with extra glaze from the pan (optional), and garnish with lemon slices and chili flakes if desired.
16. Serve hot and enjoy!

## SWAPS & NOTES

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

Original recipe: <https://chefmaniac.com/these-honey-lemon-wings-are-my-favorite-sweet-and-tangy-party-appetizer/>