

Easy Baked Honey Lemon Chicken Wings (No Frying Needed!)

If you're looking for an easy, flavor-packed wing recipe that hits all the right notes-



OVEN
380°F

TIME
30 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 pound chicken wings
- ... cup honey
- ... cup soy sauce
- 2 tablespoons lemon juice
- 1 tablespoon olive oil
- 1 teaspoon garlic powder
- ½ teaspoon onion powder
- ... teaspoon salt
- ... teaspoon black pepper
- Lemon slices, for garnish
- Chili flakes, optional for garnish

DIRECTIONS

1. Step 1: Preheat & Prep: Preheat oven to 400°F (200°C). Line a baking sheet with parchment paper or foil for easy cleanup.
2. Step 2: Make the Marinade: In a large bowl, whisk together:
3. Honey
4. Soy sauce
5. Lemon juice
6. Olive oil
7. Garlic powder
8. Onion powder
9. Salt & pepper
10. Step 3: Coat the Wings: Add the chicken wings to the bowl and toss well to coat evenly in the marinade.
11. Step 4: Bake: Arrange wings in a single layer on the baking sheet. Bake for 25-30 minutes, flipping halfway through, until golden brown and cooked through.
12. Step 5: Serve & Garnish: Transfer to a serving platter. Garnish with lemon slices, chili flakes, or a drizzle of leftover glaze.

SWAPS & NOTES

- sweet, savory, tangy, and a little spicy -these Honey Lemon Chicken Wings are the answer.

Glazed in a sticky honey-soy-lemon sauce and baked to golden perfection, these wings are perfect for game day, party spreads, or even a casual weeknight dinner.

So you get all the flavor and crunch without the grease.

Why I Love This Recipe Wings are the ultimate shareable food, and this honey lemon version brings something a little unexpected to the table.

TIPS FOR SUCCESS

Dry the wings with paper towels before marinating to help them crisp up.

Broil for 2-3 minutes at the end for extra caramelization.

Use fresh lemon juice for the brightest flavor-bottled just won't be the same.

Make extra sauce and simmer it on the stove for a thicker drizzle post-bake.

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

Original recipe: <https://chefmaniac.com/easy-baked-honey-lemon-chicken-wings-no-frying-needed/>