

Sticky Honey Lemon Pepper Wings That Bring the Zing

It's the trifecta of wing perfection:



OVEN
400°F

TIME
45 min

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INGREDIENTS

- 2 pounds of chicken wings
- 1/3 cup honey
- ... cup lemon juice
- 2 tablespoons olive oil
- 1 teaspoon black pepper
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1/8 teaspoon salt
- Zest of 1 lemon
- Fresh parsley for garnish (optional)

DIRECTIONS

- 1. Prep & Preheat:** Preheat your oven to 400°F (200°C). Line a baking sheet with parchment paper or foil for easy cleanup.
- 2. Mix the Marinade:** In a medium bowl, whisk together the honey, lemon juice, olive oil, black pepper, garlic powder, onion powder, salt, and lemon zest. This mixture should be fragrant, tangy, and sweet - taste it and adjust if you like more zest or spice.
- 3. Coat the Wings:** Place the chicken wings in a large bowl and pour the marinade over them. Toss well to coat every piece thoroughly.
- 4. Bake:** Arrange the wings in a single layer on your prepared baking sheet. Bake for 40-45 minutes, flipping once halfway through, until the wings are crispy and caramelized.
- 5. Garnish & Serve:** Let the wings rest for 5 minutes. Drizzle with any leftover honey-lemon mixture if desired. Garnish with chopped parsley for a fresh touch.

TIPS FOR SUCCESS

Crispier Wings Tip : Pat wings dry before adding marinade to help them brown better in the oven.

Add red pepper flakes or a dash of hot sauce to the marinade.

Marinate for at least 30 minutes - but overnight gives the deepest flavor.

Lemon zest is key : Don't skip it!

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

Original recipe: <https://chefmaniac.com/sticky-honey-lemon-pepper-wings-that-bring-the-zing/>