

Honey Lemon Pepper Wings - Sweet, Tangy, and Addictively Crispy

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OVEN
400°F

TIME
45 min

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INGREDIENTS

2 pounds 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)

Swaps & Notes:

Wings: Use whole wings or split into drumettes and flats.

Citrus: Fresh lemon juice is key-bottled just won't do.

Heat: Add a pinch of cayenne for extra kick.

Oil: Avocado oil can be used in place of olive oil for a neutral flavor.

Instructions:

1. Prep the Oven:

2. Make the Marinade:

3. Coat the Wings:

4. Bake:

5. Finish & Garnish:

Tips for Success:

Dry the wings before coating for crispier skin.

Don't overcrowd the baking tray-use two trays if needed.

Line the tray with parchment or foil to prevent sticking and make cleanup a breeze.

Serving Suggestions:

Add a batch of Easy Cheesy Chicken Sliders for a protein-packed pairing.

Bring in Southern comfort with Cajun Chicken Sausage Gumbo.

Serve with Sheet Pan Quesadillas for the ultimate crowd-pleasing platter.

Kick off the party with Beer Cheese Dip as your side star.

Storage & Leftovers:

Fridge: Store leftover wings in an airtight container for up to 3 days.

Reheat: Warm in a 350°F oven for 10-15 minutes to revive the crisp.

Freezer: Wings can be frozen before baking. Thaw and bake as directed.

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DIRECTIONS

1. **Prep the Oven:** Preheat to 400°F (200°C) and line a baking sheet with parchment paper for easy cleanup.
2. **Make the Marinade:** In a bowl, whisk honey, lemon juice, olive oil, black pepper, garlic powder, onion powder, salt, and lemon zest until well blended.
3. **Coat the Wings:** Place the wings in a large bowl and pour the honey-lemon mixture over them. Toss thoroughly to coat.
4. **Bake:** Arrange wings in a single layer on the lined baking sheet. Bake for 40-45 minutes, flipping halfway through, until golden and slightly charred at the edges.
5. **Finish & Garnish:** Let the wings rest a few minutes after baking. Drizzle with any reserved honey-lemon mixture and sprinkle with chopped parsley before serving.
6. **Tips for Success:** Dry the wings before coating for crispier skin.
7. **Don't overcrowd the baking tray-use two trays if needed.**
8. **Line the tray with parchment or foil to prevent sticking and make cleanup a breeze.**
9. **Serving Suggestions:** These zesty wings shine on their own, but they're also fantastic with a spread of flavor-packed sides:
10. **Add a batch of :** Easy Cheesy Chicken Sliders for a protein-packed pairing.
11. **Bring in :** Southern comfort with Cajun Chicken Sausage Gumbo.
12. **Serve with :** Sheet Pan Quesadillas for the ultimate crowd-pleasing platter.

13. Kick off the party with : Beer Cheese Dip as your side star.
14. Storage & Leftovers: Fridge: Store leftover wings in an airtight container for up to 3 days.
15. Reheat: Warm in a 350°F oven for 10-15 minutes to revive the crisp.
16. Freezer: Wings can be frozen before baking. Thaw and bake as directed.
17. More Recipes You'll Love: For even more comfort food with flair:
18. Chicken : Enchiladas - cheesy and cozy.
19. Sheet : Pan Quesadillas - fast and filling.
20. Cajun : Chicken Gumbo - bold and comforting.
21. Final Thoughts: These Honey Lemon Pepper Wings are the kind of simple yet standout dish that will have everyone asking for seconds. Whether it's a weeknight treat or your new party go-to, they bring big flavor with minimal effort.
22. Tried them? Tag your wing shots and let me know what you paired them with. Follow along for more flavor-packed recipes made with love!

SWAPS & NOTES

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TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/honey-lemon-pepper-wings-sweet-tangy-and-addictively-crispy/>