

Spicy Honey Garlic Chicken Wings: A Flavor Explosion in Every Bite

If you're a fan of bold flavors and crave-worthy snacks, this



OVEN
400°F

TIME
40-45 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

2 lbs chicken wings, split into flats and drumettes
2 tbsp olive oil
Salt and pepper, to taste
1/2 cup honey
3 garlic cloves, minced
2 tbsp soy sauce
1-2 tsp sriracha or chili paste (adjust to your spice preference)
1 tsp smoked paprika
1 tbsp cornstarch mixed with 2 tbsp water (optional, for thickening)
Green onions and sesame seeds, for garnish

Instructions:

Prepare the Wings: Preheat your oven to 400°F (200°C). Line a baking sheet with parchment paper or aluminum foil and place a wire rack on top. Pat the chicken wings dry with a paper towel, then toss them in olive oil, salt, and pepper. Arrange the wings in a single layer on the rack.

Bake Until Crispy: Bake the wings for 40-45 minutes, flipping them halfway through, until they're golden brown and crispy.

Make the Spicy Honey Garlic Sauce: In a small saucepan over medium heat, combine the honey, garlic, soy sauce, sriracha, and smoked paprika. Bring the mixture to a simmer and cook for 3-4 minutes, stirring frequently. If you prefer a thicker sauce, stir in the cornstarch slurry and

simmer for another 1-2 minutes until thickened.

Coat the Wings: Once the wings are baked, transfer them to a large mixing bowl. Pour the sauce over the wings and toss until they're fully coated in the sticky glaze.

Serve and Enjoy: Garnish the wings with chopped green onions and sesame seeds for a burst of freshness and crunch. Serve hot, with napkins handy-these wings are deliciously messy!

Tips for Perfect Chicken Wings:

Crispy Skin: Patting the wings dry before baking helps achieve a crispy texture.

Adjust the Heat: Add more sriracha or chili paste if you like your wings extra spicy, or reduce it for a milder flavor.

Air Fryer Option: For an even quicker method, cook the wings in an air fryer at 375°F (190°C) for 20-25 minutes, shaking halfway through.

Why You'll Love This Recipe:

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9. **Why You'll Love This Recipe:** These Spicy Honey Garlic Chicken Wings are everything you want in a snack: crispy, sticky, sweet, and spicy. They're easy to make, perfect for sharing, and sure to be the highlight of any gathering. Plus, the homemade sauce allows you to customize the flavors exactly to your liking.
10. Have you tried this recipe? Let me know how it turned out in the comments! Don't forget to check out I Wuv Cooking for more amazing recipes like this one.

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

Original recipe: <https://chefmaniac.com/spicy-honey-garlic-chicken-wings-a-flavor-explosion-in-every-bite/>