

Crispy Soy Garlic Chicken Wings with Honey Glaze

Sticky Soy Garlic Chicken Wings

OVEN
400°F

TIME
30 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

1 kg chicken wings
Salt to taste
Black pepper to taste
Soy Garlic Sauce:
1/4 cup soy sauce
2 tablespoons honey
2 garlic cloves, minced
1 teaspoon sesame oil
Garnish:
1 tablespoon sesame seeds
2 green onions, sliced

DIRECTIONS

1. Preheat the Oven: Preheat the oven to 400°F (200°C).
2. Line a baking sheet with parchment paper or foil.
3. Season the Wings: Pat the chicken wings dry and season with salt and black pepper.
4. Dry wings crisp up better during cooking.
5. Cook the Wings: Bake the wings for 25-30 minutes, flipping halfway through, until golden and crispy.
6. Alternatively, fry them in hot oil until fully cooked and crispy.
7. Prepare the Soy Garlic Sauce: In a small saucepan, combine:
 8. Soy sauce
 9. Honey
 10. Minced garlic
 11. Sesame oil
12. Simmer for 2-3 minutes until slightly thickened.
13. Toss the Wings: Place the cooked wings in a large bowl.
14. Pour the sauce over them and toss until evenly coated.
15. Garnish: Sprinkle sesame seeds and sliced green onions over the wings before serving.

SWAPS & NOTES

This recipe is easy to customize depending on your flavor preferences.

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

Original recipe: <https://chefmaniac.com/crispy-soy-garlic-chicken-wings-with-honey-glaze/>