

## Sweet Pineapple Garlic Chicken Wings in the Air Fryer

Pineapple Fried Chicken Wings



**OVEN**  
**356°F**

**TIME**  
**30 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 2 pounds chicken wings
- 1 cup pineapple, chopped
- 3 garlic cloves, minced
- 1 tablespoon oyster sauce
- 1 tablespoon soy sauce
- 1 teaspoon fish sauce
- 1 tablespoon cooking wine
- 1 tablespoon honey
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper

### DIRECTIONS

1. Prepare the Chicken: Clean the chicken wings and pat them dry with paper towels.
2. Make two shallow cuts on each wing. This helps the marinade penetrate deeper into the meat.
3. Make the Marinade: In a bowl, combine:
4. Chopped pineapple
5. Minced garlic
6. Oyster sauce
7. Soy sauce
8. Fish sauce
9. Cooking wine
10. Honey
11. Salt
12. Black pepper
13. Add the wings and mix until everything is well coated.
14. Let the wings marinate for 30 minutes.
15. Prepare the Air Fryer: Line the bottom of the air fryer basket with parchment paper or wax paper.
16. Spread some pineapple pieces across the bottom.
17. Arrange the Wings: Place the marinated wings on top of the pineapple in a single layer.
18. Avoid overcrowding so the wings cook evenly.
19. First Cook: Air fry at 180°C (356°F) for 15 minutes.
20. Flip and Finish: Open the air fryer and flip the wings.
21. Cook for another 10 minutes, or until the wings are golden brown and fully cooked.
22. Serve hot and enjoy.

## SWAPS & NOTES

Fresh vs canned pineapple: Fresh pineapple is best, but canned pineapple chunks can work if drained well.

Fish sauce substitute: If you don't have fish sauce, add a little extra soy sauce instead.

Honey alternatives: Brown sugar or maple syrup can provide a similar sweetness.

Extra spice: Add chili flakes or sriracha if you want a spicy version of these wings.

## TIPS FOR SUCCESS

Pat the wings dry before marinating This helps the marinade cling better.

Don't overcrowd the air fryer Cook in batches if necessary for crispier wings.

Turn the wings halfway through cooking Flipping ensures both sides crisp evenly.

Use parchment paper It prevents sticking and makes cleanup easier.

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

Original recipe: <https://chefmaniac.com/sweet-pineapple-garlic-chicken-wings-in-the-air-fryer/>