

Easy Stir-Fried Chicken Wings with Mushrooms for a Bold Weeknight Meal

Stir-Fried Chicken Wings with Mushrooms



TIME
20 to 25 min

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INGREDIENTS

- 2 pounds chicken wings
- 2 tablespoons oil
- 1 small onion, sliced
- 3 cloves garlic, minced
- 8 ounces mushrooms, sliced
- 1/2 cup chicken broth
- 2 tablespoons soy sauce
- 1 tablespoon oyster sauce, optional
- 1 teaspoon black pepper
- 1 teaspoon paprika
- 1/2 teaspoon salt, or to taste
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- 1 tablespoon chopped parsley or green onions, for garnish

DIRECTIONS

1. Pat the chicken wings dry with paper towels and season them with salt, black pepper, paprika, onion powder, and garlic powder.
2. Heat the oil in a large skillet or wok over medium-high heat.
3. Add the chicken wings and cook until browned on all sides, turning as needed for even color.
4. Remove the wings from the skillet and set aside.
5. In the same skillet, add the sliced onion and cook until softened.
6. Stir in the garlic and cook for about 30 seconds, just until fragrant.
7. Add the sliced mushrooms and cook until they soften and begin to brown.
8. Pour in the chicken broth, soy sauce, and oyster sauce if using, stirring to combine.
9. Return the chicken wings to the skillet and toss them in the sauce.
10. Cover and cook over medium-low heat until the wings are fully cooked and tender, about 20 to 25 minutes.
11. Remove the lid for the last few minutes if you want the sauce to reduce a little more.
12. Garnish with chopped parsley or green onions and serve hot.

SWAPS & NOTES

Chicken wings are the star here, but you can separate them into flats and drumettes for easier cooking and serving.

If you prefer, boneless chicken thighs could work in a similar style, though wings give the dish its signature richness.

Mushrooms add an earthy depth that works perfectly with the savory sauce.

Cremini mushrooms are especially good because they have a deeper flavor than standard white mushrooms, but either will work well.

TIPS FOR SUCCESS

Patting the wings dry before cooking helps them brown better in the skillet.

That browning step adds a lot of flavor, so it is worth taking a few extra minutes.

Let them cook long enough to release their moisture and start browning, which gives the final dish a much richer flavor.

If the skillet feels crowded, brown the wings in batches.

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