

Sweet Soy Garlic Chicken Wings

Serves: 2–3 (main) | 3–4 (appetizer)

Prep Time: 10 minutes

Cook Time: 22 minutes

Total Time: 32 minutes

Ingredients

1 lb chicken wings
2 Tbsp soy sauce
1 Tbsp honey
2 cloves garlic, minced
1 tsp cornstarch
1 Tbsp water (for the slurry)

Directions

1. Prep the wings

Pat chicken wings dry with paper towels — this helps them crisp in the oven.

2. Bake the wings

Preheat the oven to 400°F (200°C).

Place wings on a baking sheet (parchment or wire rack).

Bake 20 minutes, flipping halfway.

3. Make the glaze

In a saucepan, add soy sauce, honey, and garlic.

Mix cornstarch + 1 Tbsp water to form a slurry.

Stir into saucepan and cook 2–3 minutes until thick and glossy.

4. Coat the wings

Remove wings from oven and toss in glaze until fully coated.

5. Broil for shine

Place glazed wings back on sheet and broil 2 minutes until caramelized.

6. Serve

Serve hot with green onions or sesame seeds.

Pairs well with rice, noodles, or salad.