

CHICKEN WINGS – SWEET & SAVORY STYLE



Ingredients:

- Chicken wings
- Garlic (minced)
- Fresh ginger (grated)
- Honey
- Sesame oil
- Soy sauce
- Teriyaki sauce
- Salt
- Black pepper
- Cayenne pepper

Cooking process:

🔥 Marination (Minimum 1 Hour)

1. In a bowl, combine garlic, ginger, honey, sesame oil, soy sauce, teriyaki sauce, salt, black pepper, and cayenne pepper.
2. Add the chicken wings and mix well until fully coated.
3. Cover and marinate for at least 1 hour (overnight for deeper flavor).

🍷 Cooking

- Oven:
 - Preheat oven to 220°C (425°F)
 - Bake for 35 minutes, flipping halfway
 - Add 5 extra minutes if needed for extra crispiness
- Air Fryer:
 - Cook at 220°C for 30–35 minutes, shaking halfway
 - Add 5 minutes if you like them extra crispy

🌟 Serving Tips

Serve hot with sesame seeds, green onions, or your favorite dipping sauce 😊



Thank
you!

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