

ASIAN STYLE AIR FRYER CHICKEN WINGS

INGREDIENTS

- 4 lbs chicken wings
- 1 tsp. salt
- 1 tsp garlic powder
- 1 tsp pepper
- cooking spray

FOR THE GLAZE

- 1/4 cup light soy sauce (I use coconut aminos)
- 1/3 cup honey
- 1 tbsp grated ginger
- 1 tbsp minced garlic or 3 cloves
- 1 tbsp butter
- 1/2 dried chili flakes
- 1 tsp sesame oil
- 1 tsp sesame seeds for garnish
- 2 green onion for garnish

INSTRUCTIONS

Season the chicken wings with the salt, pepper, and garlic powder.

Arrange the chicken wings in an air fryer in a single layer and spray with cooking spray.

Set air fryer to and air fry for 10 minutes at 400 degrees and cook for 10 minutes.

Flip and cook for 8-10 minutes longer. You might have to cook a few batches depending on the size of your air fryer.

While the wings are cooking, combine the soy sauce, honey, grated ginger, garlic, butter, dried chili flakes in a small saucepan and bring to a boil. Simmer while stirring until thick and syrupy.

Take the wings out of the air fryer and put them in a large mixing bowl or large ziplock bag. Pour the sauce all over the wings and toss to coat.

Alternatively, you can brush the sauce on the wings.

Serve sprinkled with sliced green onion and sesame seeds.

