

INGREDIENTS

- 2 lbs chicken wings (sections)
- 2 tbsps Feisty Flavors All-Purpose Seasoning
- 1/2 tsp 5 spice powder
- 2 tbsps aluminum free baking powder
- 1 1/2 tbsp Sriracha
- 1 tbsp Honey
- 1/2 tsp Rice Wine Vinegar
- 1/2 tsp Hoisin Sauce
- 1/2 tsp Toasted Sesame Oil
- 1/2 tsp Mirin
- Chives or scallions for garnish
- Toasted sesame seeds for garnish



Honey Sriracha Wings



6 servings



45 minutes

INSTRUCTIONS

1. Preheat the oven to 425 degrees. Line a sheet pan with aluminum foil and place an oven-proof wire rack into sheet pan.
2. Wash wings if you're into it! Pat until dry.
3. Mix All-Purpose Seasoning, 5 spice, and baking powder.
4. Add wings to large bowl and add seasoning mixture. Rub in thoroughly.
5. Bake wings in 425 degree oven for 35-40 minutes, flipping wings halfway through.
6. In a small bowl, add sriracha, honey, rice wine vinegar, sesame oil, hoisin and mirin.
7. Add wings and toss around in glaze until covered in sauce.
8. Garnish with chives or scallion and toasted sesame seeds.

Honey sriracha wings are a delightful fusion of sweet and spicy flavors that excite the taste buds. The golden-brown wings are perfectly glazed with a sticky sauce made from a blend of honey, sriracha, and a hint of toasted sesame oil, creating a mouthwatering treat that leaves you craving more. Whether served as an appetizer at a gathering or enjoyed as a main dish, these wings are sure to be a hit. .

NOTES

You can buy toasted sesame seeds but...
To toast sesame seeds-Place a small skillet on medium heat. When pan is hot, add sesame seeds. After 30 seconds, swirl the sesame seeds in the pan with a spatula and brown evenly for 3 to 4 minutes. Lower the heat as needed if seeds are browning too quickly.