KIKKOMAN

Soy Chilli Caramel Chicken Wings Recipe

Total time **50 mins** **10 mins** preparation time **40 mins** cooking time

Nutritional facts (per portion):
1,217 kJ / 291 kcal

Fat: **15.1 g** Protein: **24.4 g**
Carbohydrates: **14.2 g**

INGREDIENTS

6 portion(s)

1 kg	chicken wings
4 tbsp	soft light brown sugar
2 tbsp	rice vinegar
6 tbsp	Kikkoman Naturally Brewed Soy Sauce
2	red chillies, finely chopped, plus more to serve
1 tbsp	sesame seeds
2	lemons, halved and charred to serve

PREPARATION

Step 1

Preheat the oven to 220C/fan 200C/gas 7. Put the chicken wings onto a shallow baking tray and bake for 20 minutes.

Step 2

Mix the remaining ingredients together. After the initial cooking time pour the sauce over the wings, mixing well to coat them. Bake for another 15-20 minutes, stirring every 5 minutes during cooking to prevent the sugar burning and to coat the wings, until sticky and cooked through. Transfer to a serving dish, and scrape any remaining glaze from the tray over the top of the wings. Leave to cool a little before digging in. Scatter with more chilli and squeeze over the charred lemons to serve.