

Hoisin Honey Roast Chicken Wings Recipe

Ingredients:

2 chicken wings, cut into half
1 tablespoon Hoisin sauce
1 tablespoon honey
½ tablespoon Dijon mustard
½ teaspoon soy sauce
1 teaspoon garlic powder
Pepper to taste
1 tablespoon oil
2 tablespoons water
Some green capsicum
Some cherry tomatoes, halved

Method:

Marinate chicken wings with Hoisin sauce, honey, Dijon mustard, soy sauce, garlic powder and pepper for 30 minutes. Roast in a preheated oven at 250°C for 15 minutes or until golden brown. Heat 1 tablespoon oil in pan. Pour marinate juices and cook until aromatic. Add 2 tablespoons water. Cook until slightly thick. Serve with roast chicken wings.

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