



# Hot Honey Chicken Wings

EASY • 40 MINS

Finger-licking chicken wings just got a spicy upgrade! This quick and easy marinade is fired up with a squeeze of our NEW Hot Chilli Honey. Pop these crowd-pleasers in the oven or air-fryer for a sweet-sticky glaze in minutes.



**SKILL LEVEL**  
Easy

**PREP TIME**  
10 mins

**COOKING TIME**  
30 mins

**SERVINGS**  
6

## Ingredients

- 1.2 kg chicken wings and drumettes
- 4 tbsp Capilano Hot Chilli Honey

## Method

1. If cooking in the oven, preheat to 180°C and line oven tray with baking paper.

Visit [capilanothoney.com.au](https://capilanothoney.com.au) to learn how to swap honey for sugar in your recipes.

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- 3 tbsp soy sauce
- 1 tsp vegetable oil
- 1 tsp minced garlic
- 1 tsp onion powder (optional)
- Shallots, finely chopped, to serve
- Lime wedges, to serve

Used in this recipe

## Method

2. Combine all ingredients except chicken in a large bowl and mix to combine.
3. Pat dry chicken wings with paper towel and transfer to mixing bowl with marinade. Mix well until combined. Tip – For a richer flavour, cover and chill for at least 6 hours or overnight.
4. Remove wings from marinade (reserve marinade, do not throw out) and transfer to air fryer or tray/ basket with the larger skin side facing up.
5. Cook in the air fryer for 15 minutes before turning over and basting with additional marinade. If cooking in the oven, remove after 20 minutes and baste. Cook for an additional 10-15 minutes until fully cooked through.
6. Once cooked, transfer to a serving platter and drizzle with additional Capilano Hot Chilli Honey, chives and a squeeze of lime juice to serve.
7. Storage instructions: Store in an airtight container in the refrigerator for up to 2 days.

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