

Soy Chilli Caramel Chicken Wings

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

Nutritional facts (per portion):
1217 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. Scatter with more chilli and squeeze over the charred lemons to serve.