

AirFried Korean Chicken Wings

Oscar · 29/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

4

Description

These Koreanstyle airfried wings are crispy sticky and spicy Cooked in an air fryer they are ready in less than 30 minutes They are perfect as an appetizer or add some rice and veggies on the side and you have a balanced meal

Ingredients

— - ¼ cup hot honey (such as Mike's Hot Honey®) - 3 tablespoons gochujang (Korean hot pepper paste) - 1 tablespoon brown sugar - 1 tablespoon soy sauce - 1 teaspoon lemon juice - 2 teaspoons minced garlic - 1 teaspoon minced fresh ginger root - ½ teaspoon salt - ¼ teaspoon black pepper - ¼ cup finely chopped green onions (green part only) - 2 pounds chicken wings - 1 teaspoon salt - 1 teaspoon garlic powder - 1 teaspoon onion powder - ½ teaspoon black pepper - ½ cup cornstarch - 2 tablespoons chopped green onions - 1 teaspoon sesame seeds

Instructions

1. Combine hot honey
2. gochujang
3. brown sugar
4. soy sauce
5. lemon juice
6. garlic
7. ginger
8. salt
9. and black pepper in a saucepan. Bring sauce to a boil over medium heat
10. reduce heat
11. and simmer for 5 minutes. Add green onions and stir. Dotdash Meredith Food Studios Preheat air fryer to 400 degrees F (200 degrees C). Place wings in a large bowl and toss with salt
12. garlic powder
13. onion powder and black pepper. Dotdash Meredith Food Studios Add cornstarch and toss wings until fully coated. Shake each wing and place in the air fryer basket
14. making sure they are not touching; cook in batches if necessary. Dotdash Meredith Food Studios Fry in the preheated air fryer for 10 minutes
15. shake basket
16. and fry an additional 10 minutes. Flip wings over and fry until chicken is cooked through and juices run clear
17. 7 to 8 more minutes. Dotdash Meredith Food Studios Dotdash Meredith Food Studios Toss wings in the sauce and garnish with chopped green onions and sesame seeds. Serve with remaining sauce on the side. Dotdash Meredith Food Studios