

Less than 1 hour

Serves 4

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Ingredients:

- 1/2 cup (125ml) orange juice
- 2 Tbsp (30ml) honey
- 1 Tbsp (15ml) soy sauce
- 1 Tbsp (15ml) fresh ginger, grated
- 1 chilli, chopped
- 1.5kg chicken wings, partially roasted

Method

1. Preheat oven to 180°C.
2. Mix orange juice, honey, soy sauce, ginger, and chilli together.
3. Toss chicken wings in sauce to coat.
4. Place on a baking tray lined with baking paper.
5. Bake for 30-40 minutes until golden and cooked through.

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