

Less than 1 hour

Serves 4

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Ingredients:

Chicken wings:

- ½ cup (125ml) teriyaki sauce
- 2 Tbsp (30ml) honey
- 1 Tbsp (15ml) soy sauce
- 1.5kg chicken wings, partially roasted
- Sesame seeds, for sprinkling
- 2 spring onions, chopped, for serving

Method

1. Preheat oven to 180°C.
2. Mix teriyaki sauce, honey and soy sauce 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.
6. Sprinkle with sesame seeds and spring onions.

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