

Sweet Chili Asian Chicken Wings

written by The Recipe Exchange | September 16, 2015

Ingredients

3 lbs. chicken wing pieces
3/4 cup Sweet Chili Sauce
2 Tbsp. light soy sauce
1 tsp. grated peeled ginger
1 tsp. minced garlic
2 Tbsp. minced green onion or cilantro

Directions

Bake wings in foil-lined pan at 450°F on lowest oven rack for 30 min. until crispy, turning once.

Mix Sweet Chili Sauce, soy sauce, ginger and garlic in large bowl. Toss wings in sauce to coat. Sprinkle with green onion or cilantro.