

Crispy Baked Orange Chicken Wings Recipe

Ingredients

For the chicken:

2½ pounds chicken wings, tips removed, drumettes and flats separated

1 Tablespoon vegetable oil

1 teaspoon salt

1/2 teaspoon black pepper

For the sauce:

1 1/2 teaspoons sesame oil

1 1/2 teaspoons olive oil

2 cloves garlic, minced

1 teaspoon minced fresh ginger

2 1/2 teaspoons crushed red pepper flakes, or more to taste

3/4 cup orange marmalade

1/4 cup hoisin sauce

Directions

1. Preheat oven to 400°F.

2. Rinse wings and drumettes and pat dry. Transfer to a large bowl and toss with vegetable oil, salt and pepper. Position wings on baking racks in a single layer ensuring that wings aren't touching.

3. Bake, rotating pan half-way through, until fully cooked, 45 to 50 minutes. Remove wings from oven and transfer to a large bowl.

4. Add the sesame oil and olive oil to a small saucepot over medium-low heat. Add the garlic and ginger and cook, stirring, for about 3 minutes until golden brown.

5. Add the red pepper flakes, orange marmalade and hoisin sauce, and cook, stirring occasionally, for 5 minutes.

6. Pour the orange sauce over the wings, tossing to thoroughly coat, and serve immediately.

Thanks for Submitting.....M Peters