

Simple Sticky Chicken Wings - 12V Air Fryer

Crispy, sticky chicken wings coated with honey, sweet soy sauce, and oyster sauce for an easy air-fryer meal prepared in the 12V Air Fryer 3L. Prep time is 20 minutes (reflecting preheating only, as wing preparation can be done within this time), cook time is 30 minutes, and serves 2 people. Some brands make gluten-free sauces that are practically identical in flavor.



Ingredients

- 6 chicken wings (defrosted)
- 1 tbsp honey
- 2 tbsp sweet soy sauce (kecap manis)
- 1 tbsp oyster sauce

Directions

1. Preheat the air fryer for 20 minutes.
2. In a mixing bowl, add the wings and all other ingredients, then mix well to coat.
3. Place the wings in the basket, trying not to overlap them.
4. Cook for 30 minutes or until the wings are browned.