# Honey Glazed Chicken Wings

Sweet, savoury, sticky and appetizing, Humza honey glazed chicken wings are ideal for get-togethers. Baked in oven until crispy and smothered with a delicious 3-ingredient honey lemon glaze, this recipe is going to explode with flavours. Humza fresh Class A chicken wings can also be prepared using different glazes, aromatic spices, caramelized ingredients, etc. Are you still reading? Just head on to kitchen and start preparing. Don't forget to share your recipe with us.

**Featured product**
**Chicken Wings**

Ideal for get-togethers, fresh Class A chicken wings can be used to make a variety of dishes using sticky glazes, caramalized onions, aromatic spices, sauces and dips.

## Ingredients:

For Chicken Wings:

- 3 poundsHumza chicken wings
- 1 tbsp toasted sesame seeds (for garnishing)
- 3 tbsp chopped green onions (for garnishing)
- 1 tsp cayenne pepper
- salt to season
- 1 cup all-purpose flour

For Honey Lemon Glaze:

- 1 small finely chopped shallot
- 1 tbsp olive oil

## Method:

For Chicken Wings:

1. Season Humza Chicken wings with salt and pepper.
2. Sift together the flour, pepper, ginger, nutmeg and salt.
3. Dredge the cleaned and trimmed wings in the seasoned flour.
4. Line a cookie sheet with aluminum foil.
5. Bake the wings at 375 degrees C for about 40 minutes (depending on size) turning them over half way through the cooking time.

- 1/2 cup honey
- Zest of one lemon (finely chopped)
- 1 lemon juice
- Salt to taste
- 1/2 tsp black pepper

Preparing Honey Lemon Glaze:

6. In a small saucepan over medium heat, add in olive oil and chopped shallots.
7. Sauté it for a minute to soften, then add in honey, lemon zest, lemon juice, salt and pepper.
8. Simmer together slowly for about 5-10 minutes.
9. Transfer the cooked chicken wings into a large bowl and pour the hot glaze over the wings.
10. Toss well to cover all of the wings in glaze. Garnish with grated lemon zest and chives if desired.