

# Caramelized Baked Chicken Wings

Yield: 4 min  
Total Time: 75 min

Recipe from: <https://www.recipeschoose.com/recipes/caramelized-chicken-wings-vietnamese-recipe>

## Ingredients:

- 3 pounds chicken wings
- 2 tablespoons olive oil
- 1/2 cup soy sauce
- 2 tablespoons ketchup
- 1 cup honey
- 1 clove garlic minced
- 2 tablespoons cornstarch
- salt
- pepper
- scallion minced, for garnish, optional

## Nutrition:

1. Calories: 1120 calories
2. Carbohydrate: 80 grams
3. Cholesterol: 260 milligrams
4. Fat: 61 grams
5. Fiber: 1 grams
6. Protein: 64 grams
7. SaturatedFat: 15 grams
8. Sodium: 2330 milligrams
9. Sugar: 72 grams

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