

# Sticky Teriyaki Chicken Wings

Yield: 4 min  
Total Time: 50 min

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

## Ingredients:

- coconut aminos
- soy sauce
- liquid aminos
- mirin Substitute with sake or white wine.
- honey
- honey
- agave
- sugar substitute
- Sriracha
- chili flakes
- jalapeno peppers Sliced
- 2 pounds chicken wings about 16 wings and drumettes
- 1 teaspoon sea salt
- 1 1/2 teaspoons baking powder aluminum free; see Note 1
- 2 teaspoons toasted sesame seeds
- vegetable oil unchecked?, for frying
- teriyaki sauce makes 1/2 cup
- 1/4 cup low sodium soy sauce
- 1/4 cup mirin see Notes for substitutions
- 1/4 cup sugar
- 3 cloves garlic optional minced

## Nutrition:

1. Calories: 690 calories
2. Carbohydrate: 27 grams
3. Cholesterol: 175 milligrams
4. Fat: 42 grams
5. Fiber: 1 grams
6. Protein: 43 grams

7. SaturatedFat: 10 grams
  8. Sodium: 2260 milligrams
  9. Sugar: 22 grams
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