



Air Fried Korean Chicken Wings



the Smart Oven® Air Fryer Pro

Breville®

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 Prep 20 minutes / Cook 30 minutes

 Serves 4



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Wings

1½ pounds (680g) chicken wing drumettes and flats

1 tablespoon baking powder

1 teaspoon kosher salt

Sauce (yields ¾ cup)

¼ cup (60ml) gochujang (Korean fermented red chili paste)

2 cloves garlic, finely minced

1 tablespoon minced fresh ginger

1 teaspoon sesame oil

3 tablespoons unseasoned rice vinegar

2 tablespoons reduced-sodium soy sauce

3 tablespoons honey

To serve

3 green onions, thinly sliced

2 tablespoons white sesame seeds

Method

1. Place wing pieces in a large bowl. Combine baking powder and salt in a small bowl. Sprinkle baking powder mixture over wings and toss to coat evenly.
2. Set baking rack in roasting pan and place wings on rack, providing equal space between wings.
3. Insert wire rack in rack position 4. Select AIRFRY/SUPER CONVECTION/450°F (230°C)/30 minutes and enable Rotate Remind. Press START to preheat oven.
4. Cook for 30 minutes, flipping the wings when Rotate Remind signals.
5. Prepare sauce while wings cook. Combine sauce ingredients in a small bowl and whisk well. Sauce can be made a day in advance and stored, covered, in the refrigerator. Gently warm sauce before pouring over the wings.
6. Immediately after cooking transfer wings to a large bowl, drizzle with some sauce and toss to coat evenly.
7. Garnish with green onions and sesame seeds and serve with remaining sauce on the side for dipping.