



*Air Fried Korean Chicken Wings*



the Smart Oven™ Air Fryer  
with Element iQ™ System

**Sage**

# Air Fried Korean Chicken Wings



Prep 20 mins / Cook 30 mins



Serves 4



the Smart Oven™ Air Fryer

## For the sauce

60 ml Gochujang (Korean fermented red chilli paste)  
2 cloves garlic, finely minced  
20 g ginger, minced  
1 tsp sesame oil  
3 tbsp unseasoned rice vinegar  
2 tbsp reduced-sodium soy sauce  
3 tbsp honey

## For the wings

600–700 g chicken wing drumettes  
1 tbsp baking powder  
1 tsp sea salt  
2 green onions, thinly sliced, to garnish  
1 tbsp white sesame seeds, to garnish

1. Combine sauce ingredients in a small bowl and whisk well. The sauce can be made a day in advance, covered, and stored in the refrigerator.
2. Insert wire rack into the middle shelf. Pre-heat the oven. Select **AIRFRY/SUPER CONVECTION/230°C/20 mins** and press start.
3. Place the wings in a large bowl. Combine the baking powder and salt in a small bowl. Sprinkle the baking powder mixture over the wings and toss to coat evenly.
4. Set the grilling rack in the roasting pan and place wings on the rack, providing equal space between the wings.
5. Once the oven has preheated, cook for 20 mins, remove the wings and turn them over. Place them back in the oven. Select **AIRFRY/SUPER CONVECTION/230°C/10 mins** and press start.
6. Gently warm the sauce.
7. Immediately after cooking, transfer the wings to a large bowl, drizzle with some of the sauce and toss to coat evenly.
8. Garnish with green onions and sesame seeds and serve with the remaining sauce on the side for dipping.