



miso glazed chicken wings;

1. (mee-soh guh-layz'd cheek-ehn wyngz) *noun*. Crispy chicken wings with a sweet miso glaze.
2. Produces 2 Servings.
3. Preparation 35 mins.
4. Oven temperature set to 475.

Ingredients;

Chicken Wings

1½ lb. chicken wings
salt & pepper
1 Tbsp. olive oil

Miso Glaze

2 Tbsp. rice vinegar
2 Tbsp. soy glaze*
2 Tbsp. white miso paste
2 tsp. sambal oelek**

*substitute 1½ tsp. sweet soy sauce, ½ tsp. soy sauce

**substitute 1 tsp. sriracha and a sprinkle of red pepper flakes

Instructions;

Chicken Wings

1. Line a baking sheet with foil and preheat the oven.
2. Drain any liquid from the chicken wings, and blot them dry. Lay them out on the sheet, and coat with oil and salt and pepper and toss together. Separate out the chicken wings and bake for 22 minutes.

Miso Glaze

3. While the chicken wings are baking, mix together the miso glaze. Add all glaze ingredients in a small bowl and whisk together until smooth.
4. Once the chicken has baked 22 minutes, remove from the oven and brush the tops of the wings with the glaze. Return to oven and bake 8 more minutes or until crispy and lightly charred.