

Spicy Honey Chicken Wings

Sweet and heat comes together in these incredibly delicious chicken wings! Slow cooked to perfection after being perfectly seared, this recipe is one you won't believe was made entirely in a slow cooker!

Yields: 8 servings

Time: 20 minutes prep, 3 hours cooking

INGREDIENTS:

For the wings:

2 teaspoons garlic powder
1 teaspoon onion powder
1 teaspoon ground ginger
1 teaspoon kosher salt
1/2 teaspoon freshly ground black pepper
4 pounds chicken wings split, no tips
2 tablespoons avocado oil

For the sauce:

1/2 cup honey
1/3 cup sriracha sauce, (or 1/4 cup for less spicy)
1/4 cup low sodium chicken stock
2 tablespoons soy sauce
2 tablespoons granulated sugar
1 tablespoon fresh lime juice
3 garlic cloves, peeled, finely grated
1 tablespoon cornstarch
1 tablespoon water

For serving:

3 scallions, green parts only, thinly sliced
2 tablespoons toasted sesame seeds, for garnish
2 teaspoons fresh lime zest, for garnish

PREPARATION INSTRUCTIONS:

1. In a large mixing bowl stir to combine the garlic powder, onion powder, ginger, salt and pepper. Ensure the chicken wings are dry, patting with paper towel if needed, then toss in the seasoning mixture until evenly coated.
2. Select the Brown/sauté mode on the Slow Cooker, set the temperature to the Brown/sauté mode and the timer to 20 minutes. Pour the oil into the slow cooker and allow it to come to temperature. Working in batches to ensure not to overcrowd the slow cooker, sear the wings until