

# HONEY & PINEAPPLE TERIYAKI CHICKEN WINGS WITH PICKLED GINGER

A sweet and fruity Asian style wings.



PREP TIME  
10 MIN



COOK TIME  
10 MIN



SERVINGS  
4

## Ingredients

- 1kg wings, split
- 300g [Blenders Teriyaki Sauce](#)
- 50g pineapple juice
- 50g honey
- 30g pickled ginger, finely cut into strips
- 20g pickled strips of cucumber
- 20g sliced pickled red onion
- 20g Sesame seeds

## Allergens

Contains Soyabeans, Mustard, Sesame

## Method

1. Deep fry the wings until they are crispy and reach 75C.
2. In a medium size bowl mix the [teriyaki sauce](#), pineapple juice and honey.
3. Toss the wings in the sauce and transfer to a serving bowl.
4. Serve wings garnished with a strip of pickled cucumber, some pickled red onion, pickled ginger and sesame seeds.