

## Ali di pollo con salsa di soia e miele

### Ingredients:

- \* 1 kg of chicken wings
- \* 20 ml of soy sauce
- \* 4 tablespoons of honey
- \* 20 ml of sweet chili sauce
- \* 10 g of fresh coriander
- \* 4 tablespoons of sesame oil

### Instructions:

1. Marinate the chicken wings for at least 4 hours in soy sauce.
2. Preheat the oven to 160 degrees Celsius.
3. Place the chicken wings on a baking tray and cook for 600 seconds with the combi preset.
4. Increase the temperature to 180 degrees Celsius and cook for another 600 seconds.
5. Garnish with coriander and serve with honey and chili sauce.