

Pollo wings with honey and sesame seeds

Ingredients:

- * 1 kg chicken wings
- * 150 ml soy sauce
- * 100 g honey
- * 30 ml sesame oil
- * 2 cloves garlic, minced
- * 3 tablespoons sesame seeds
- * Salt and pepper to taste

Instructions:

1. Wash and pat dry the chicken wings. Cut off any excess fat.
2. In a large bowl, mix together the soy sauce, honey, sesame oil, minced garlic, and sesame seeds.
3. Add the chicken wings to the bowl and toss to coat in the sauce. Marinate in the refrigerator for 1-2 hours.
4. Remove the wings from the marinade and reserve the liquid. Arrange the chicken wings on a baking sheet.
5. Brush half of the reserved marinade over the wings.
6. Preheat the oven to 190°C.
7. Place the wings in the oven and bake for 30 minutes.
8. While the wings are baking, pour the remaining marinade into a small saucepan and bring to a boil for 5 minutes.
9. Serve the wings with the honey sesame sauce, and garnish with toasted sesame seeds.