



BBQ Asian-Style Chicken Wings

INGREDIENTS

12 pieces of chicken wings

2 cloves of garlic minced

1 onion sliced

½ cup of soy sauce

3 tbsp of sugar

2 tbsp of rice vinegar

2 tbsp of sesame oil

2 tbsp of grated ginger

1 tbsp of cornstarch

2 tsp of sriracha sauce

1 tsp of black pepper

METHOD

Mix soy sauce, rice vinegar, sesame oil, sugar, ginger, garlic, cornstarch, sriracha sauce, sliced onion and black pepper in a bowl.

Add Chicken wings to the sauce and marinated for 1 hour.

Put the chicken wings with the sauce in the Instant Pot.

Cook at high pressure for 10 minutes.

After cooking ends, wait for a natural pressure release.

Serve your chicken wings hot with your favorite sauce!