

## Honey Glazed Stuffed Chicken Wings Recipe

### Ingredients:

5 chicken wings  
½ tablespoon butter  
½ tablespoon honey

### Filling:

30 g minced chicken or pork meat  
2 button or straw mushrooms, minced  
1 teaspoon coriander leaves, chopped  
1 shallot, peeled and minced  
½ teaspoon oyster sauce  
½ teaspoon sesame oil  
½ teaspoon Chinese rice wine  
¼ teaspoon five spice powder  
Salt and pepper to taste

### Method:

Combine filling ingredients together to make filling. Debone chicken wings, leaving skin and meat intact. Stuff the chicken wings with filling. Cut off the bottom. Roll chicken wing with 2 layers of cling film. Tie knots at the two ends to seal. Boil in boiling water for 10 minutes. Heat pan with butter and pan-fry chicken wings until golden color, add honey and pan-fry further to coat chicken wings with honey.

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