



honey sriracha boneless wings with creamy coconut, lime & ginger dipping sauce

Sweet & spicy honey sriracha glazed boneless chicken wings served alongside sweet potato fries with a cool 'n creamy coconut, lime & ginger dipping sauce that includes coconut milk and fresh ginger puree.

SERVINGS: 10 each (1 boneless wing boat per serving)

Ingredients	Amount
Creamy Coconut, Lime & Ginger Dipping Sauce (see sub-recipe)	1 1/2 C. (approx. 15 oz.)
Tyson® Honey Sriracha Boneless Wings #6147-928	60 ea. (approx. 52 oz.)
IQF Sweet Potato French Fries, 5/16" Regular Cut	30 oz.

DIRECTIONS:

1. Prepare the Creamy Coconut, Lime & Ginger Dipping Sauce using the given sub recipe.
2. Portion 1.5-ounces (2 1/2-tablespoons) of the prepared Creamy Coconut, Lime & Ginger Dipping Sauce into 2-oz. disposable portion cups. Place a lid atop each filled cup and hold them under refrigeration at 38°F until ready to serve.
3. Arrange the frozen honey sriracha boneless wings in a single layer on a parchment lined sheet pan. Heat the pan of boneless wings uncovered in a preheated 375°F convection oven for 12-16 minutes or until the minimum internal temperature reaches 165°F. Hold the heated honey sriracha boneless wings uncovered in a hot box at 145°F until ready to serve.
4. Heat the sweet potato French fries according to the manufacturer's instructions.
5. When ready to serve the boneless wings with dipping sauce, arrange the following components into individual paper boats: - Heated Sweet Potato French Fries: 3-ounces - Heated Honey Sriracha Boneless Wings: 6-each - Prepared Creamy Coconut, Lime & Ginger Dipping Sauce cups: 1-each

TYSON® PRODUCTS USED:

#6147-928 Tyson® Wei Café™ Honey Sriracha Boneless Wings

creamy coconut, lime & ginger dipping sauce

Sub-recipe

Yield: 1 1/2-cups plus 1-tablespoon (approximately 15.00-ounces)

Ingredients	Amount
Mayonnaise, Light	1/2 C. (approx. 5 oz.)

Sour Cream, Light	1/2 C. (approx. 4.20 oz.)
Coconut Milk, Light	1/2 C. (approx. 4 oz.)
Lime Juice, Bottled	2 Tbsp. (approx. 1 oz.)
Ginger Puree, Commercially Prepared	4 tsp. (approx. 0.80 oz.)
Dried Parsley Flakes	1/2 tsp
Lime Zest, freshly grated	1/4 tsp. packed
Ground Dried Ginger	1/4 tsp
Granulated Garlic	1/8 tsp.

DIRECTIONS:

1. Prepare this sub-recipe no later than 8-hours prior to, and maximum up to 24-hours prior to, the day of service
2. Combine all of the ingredients in a mixing bowl and whisk together until thoroughly combined. Hold the prepared Creamy Coconut, Lime & Ginger Dipping Sauce covered under refrigeration at 38°F for a minimum of 8-hours prior to serving to allow the flavors to fully develop and blossom.

SKU Number: 6147-928

CN Portion	6 pieces
M/MA (oz)	2.00
Grain (oz)	1.00
Vegetable (oz)	0.00
Calories	290
Total Fat (g)	13.00
Saturated Fat (g)	2.50
Sodium (mg)	370
Carbs (g)	22
Protein (g)	22

