



## **honey sriracha boneless wings with pineapple sesame-honey dipping sauce**

Zesty honey sriracha glazed boneless chicken wings served alongside sweet potato fries with a sweet & spicy honey based dipping sauce that includes crushed pineapple, toasted sesame oil and ground cayenne pepper.

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

<b>Ingredients</b>	<b>Amount</b>
Pineapple Sesame-Honey Dipping Sauce (see sub-recipe)	1 1/2 C. (approx. 17 oz.)
Tyson® Honey Sriracha Boneless Wings	60 ea. (approx. 52.20 oz.)
IQF Sweet Potato French Fries, 5/16" Regular Cut	30 oz.

### **DIRECTIONS:**

1. Prepare the Pineapple Sesame-Honey Dipping Sauce by following the given sub recipe.
2. Portion 1.75-ounces (2 1/2-tablespoons) of the prepared Pineapple Sesame-Honey 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 Pineapple Sesame-Honey Dipping Sauce cups: 1-each

### **TYSON® PRODUCTS USED:**

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

## **pineapple sesame-honey dipping sauce**

Sub-recipe

**SERVINGS: 1 1/2-cups plus 1-tablespoon (approximately 17.55-ounces)**

<b>Ingredients</b>	<b>Amount</b>
Honey	7/8 C. (approx. 11.20 oz.)

Pineapple, Crushed, Canned, Packed in 100% Juice	2/3 C. (approx. 5.60 oz.)
Lemon Juice, Bottled	1 Tbsp. (approx. 0.50 oz.)
Soy Sauce, Light	1 tsp. (approx. 0.15 oz.)
Toasted Sesame Oil	1 tsp. (approx. 0.10 oz.)
Ground Black Pepper	1/4 tsp.
Ground Cayenne Pepper	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 the ingredients in a mixing bowl and whisk together until thoroughly combined. Hold the prepared Pineapple Sesame-Honey 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.

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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

