



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	Amount
	<u>(1 serving)</u>	<u>(10 servings)</u>
Creamy Coconut, Lime & Ginger Dipping Sauce (see sub-recipe)	2 ½ Tbsp. (approx. 1.5 oz.)	1 1/2 C. (approx. 15 oz.)
Tyson® Honey Sriracha Boneless Wings #6147-928	6 ea.	60 ea. (approx. 52 oz.)
IQF Sweet Potato French Fries, 5/16" Regular Cut	3 oz.	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 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.
4. Heat the sweet potato French fries according to the manufacturer's instructions.
5. 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 (approximately 15 oz.)

Ingredients	Amount
	<u>(10 servings)</u>

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.

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

