



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)

Ingredients	Amount	Amount
	<u>(1 serving)</u>	<u>(10 servings)</u>
Pineapple Sesame-Honey Dipping Sauce (see sub-recipe)	2 ½ Tbsp. (approx. 1.75 oz.)	1 1/2 C. (approx. 17 oz.)
Tyson® Honey Sriracha Boneless Wings #6147-928	6 ea.	60 ea. (approx. 52.20 oz.)
IQF Sweet Potato French Fries, 5/16" Regular Cut	3 oz.	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.
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 Bnls 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 (approximately 17.55 oz.)

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

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.

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

