

Garlic Sesame Chicken Wings and Charred Romaine Salad with Chile-Lime Vinaigrette & Crushed Peanuts

2 SERVINGS | HANDS ON TIME: 15 minutes | TOTAL TIME: 30 minutes

Windy Meadows Family Farm Chicken Wings, thawed
Gundermann Acres Cilantro, washed, woody stems trimmed
Texas Farm Patch Romaine Lettuce, washed, keep leaves attached to core
Johnson's Backyard Garden Green Meat or Watermelon Radish, washed, ends trimmed
Gundermann Acres Sweet Potatoes, washed and scrubbed, peeled (optional)
Farmhouse Kitchen Chile-Lime Vinaigrette, shaken or stirred well before use
Farmhouse Kitchen Garlic Sesame Sauce, shaken or stirred well before use
AustiNuts Peanuts
Sea salt and fresh cracked black pepper
Olive or vegetable oil

Preheat oven to 425°F degrees and adjust the oven rack to the middle position.

STEP 1 While the oven is preheating, pat the chicken wings dry with paper towels and add to a large, foil-lined baking sheet. Season the chicken with 1 tbsp. oil, ½ tsp. salt and pepper, and toss to combine. Arrange the chicken pieces with at least 1" in between and set aside. Chop the sweet potatoes in to medium sized cubes, about 1" pieces and add to a bowl. Toss the potatoes with 1 tbsp. oil and ½ tsp. salt and pepper. Scatter the sweet potatoes around the chicken.

STEP 2 Bake the chicken and potatoes for 20-25 minutes, flipping midway. Remove the chicken from the oven when the internal temperature, measured at the thickest part, reaches 165°F. The sweet potatoes should be lightly brown around the edges and creamy, tender on the inside. Transfer the chicken wings to a bowl and immediately toss with the garlic sesame sauce. Season with salt and pepper to taste.

STEP 3 As the chicken and potatoes bake, prepare the remaining vegetables. Slice the watermelon radishes into half moons or triangles, as thinly as possible, and set aside. (Note: Radish sizes will vary. Use a quarter or half of the radish if you prefer less and reserve the remainder for a future meal.) Roughly chop the cilantro (leaves and tender stems) and set aside. Slice the romaine lettuce head in half lengthwise through the core, keeping the leaves held together, and set aside.

STEP 4 Place a large cast iron skillet over medium-high heat. Drizzle the cut side of the romaine lettuce with oil and season with salt and pepper. When the skillet is hot and just begins to smoke, lay the romaine cut side down. Allow the lettuce to char and blacken, about 4 minutes. Transfer to serving plates charred side up. Add the thinly sliced watermelon radish on top of the charred romaine and then drizzle with chile-lime vinaigrette.

STEP 5 Serve the garlic sesame wings with the dressed charred romaine salad and a side of roasted sweet potatoes. Garnish the whole plate with crushed peanuts and cilantro. Enjoy!