

Baked Chicken Wings with Blue Cheese Hot Sauce & Crisp Romaine Salad with Creamy Lemon-Scallion Dressing

4 SERVINGS | HANDS ON TIME: 10 minutes | TOTAL TIME: 30 minutes

Windy Meadows Family Farm Chicken Wings, thawed
Johnson's Backyard Garden Carrots, washed, stem end trimmed, peeled (optional)
Johnson's Backyard Garden Romaine Lettuce, washed, keep leaves attached to core
Fruitful Hill Farms or Johnson's Backyard Garden Radishes, washed, leaves and stem end trimmed
Farmhouse Kitchen Hot Sauce
Farmhouse Kitchen Deep Ellum Blue Cheese Butter
Farmhouse Kitchen Creamy Lemon-Scallion Dressing, shaken or stirred well before use
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 1-2 tbsp. oil, 1 tsp. salt and pepper, and toss to combine. Arrange the chicken pieces with at least 1" in between and set aside.

STEP 2 When the oven is hot, bake the chicken for 20-25 minutes, flipping midway. Remove the chicken from the oven when the internal temperature, measured at the thickest part, reaches 165°F. Transfer the chicken wings to a mixing bowl and cover with foil to keep warm.

STEP 3 As the chicken bakes, prepare the vegetables. Chop or tear the romaine lettuce into bite size pieces and set aside in a large bowl. Slice the radishes into half moons or rounds, as thinly as possible, and add to the lettuce. (Note: Use a quarter or half of the radish if you prefer less and reserve the remainder for a future meal.) Thinly slice the carrots into coins or grate them on the large holes of a box grater. You can also shave the carrots into ribbons using a vegetable peeler. Add the carrots to the lettuce and radish. Toss to combine and then cover the salad with a slightly damp paper towel or linen to keep moist and cool until ready to serve. Alternatively, enjoy the carrots and radishes cut into large batons or wedges and leave the lettuce leaves whole to dip them into the creamy dressing.

STEP 4 Add the hot sauce to a small saucepan and place over medium heat. Bring the hot sauce to a simmer and then add the blue cheese butter. Swirl the saucepan until the butter dissolves and incorporates with the hot sauce.

STEP 5 Pour the blue cheese hot sauce mixture all over the chicken wings. Use tongs or a large spoon to coat the chicken with the blue cheese hot sauce.

STEP 6 Serve the chicken wings with a side of romaine salad dressed with creamy lemon-scallion dressing to taste. Dip the blue cheese hot sauce chicken wings in any leftover creamy lemon-scallion dressing. Enjoy!