

## Peach-Sriracha Chicken Wings with Buttermilk Ranch

**2 SERVINGS** | **HANDS ON TIME: 10 minutes** | **TOTAL TIME: 35 minutes**

Windy Meadows Family Farm Chicken Wings, thawed  
J & B Farms Corn, shucked and washed  
Johnson's Backyard Garden Sweet Peppers, washed, stem and seeds discarded  
Farmhouse Kitchen Marinated Black Beans  
Farmhouse Kitchen Peach-Sriracha Sauce, stirred well before use  
Farmhouse Kitchen Buttermilk Ranch, stirred well before use  
Salt and pepper  
Olive oil

Preheat oven to 425°F degrees and adjust the oven racks to the middle and top positions.

**STEP 1** Pat the chicken wings dry with paper towels and add to a foil-lined baking sheet. Season the chicken with 1 tbsp. oil, 1 tsp. salt and pepper, and toss to combine. Arrange the chicken pieces with at least 1" in between. Roast the chicken wings for 15 minutes.

**STEP 2** While the chicken wings are roasting, prepare the black bean salad. Shave the corn kernels from the cob by setting the corn stem-side down in a wide bowl. Hold the corn upright with your non-dominant hand. Use a sharp paring knife to shave the kernels from the cob by slicing in a downward motion. The kernels will fall into the bowl. Rotate the corn until all kernels have been removed. Chop the sweet peppers into small cubes or thin rings and add to the corn. Add the marinated black beans to the vegetables. Stir to combine. Season with salt, pepper, and olive oil to taste. Store in the refrigerator until ready to serve.

**STEP 3** After 15 minutes, turn the wings over. Continue cooking the wings for 15-20 minutes, or until the internal temperature of the wings reaches 165°F. The wings should have golden brown skin. For a more crisp texture, broil the wings for 3-5 minutes, being careful to not burn them.

**STEP 4** Immediately drizzle half of the peach-sriracha sauce over the wings while they are still hot from the oven. Toss to coat. Season with salt, pepper, and additional sauce to taste.

**STEP 5** Dip the peach-sriracha wings in the buttermilk ranch for a creamy, cool complement. Serve with a side of marinated black bean salad.

Enjoy!

## **STORAGE TIPS INGREDIENTS BEST USED WITHIN 5 DAYS**

Chicken Wings - Keep frozen until 24-48 hrs before ready to use. Thaw in a bowl in the refrigerator overnight.

Corn - Store in the crisper drawer of the refrigerator. Use within 5 days.

Sweet Peppers - Store in paper bag inside refrigerator crisper drawer until ready to use.

Marinated Black Beans - Store in the refrigerator. Use within 5 days.

(Ingredients: Gundermann Acres black beans, Phoenix Farms onions, Patty's Herbs cilantro, roasted Johnson's Backyard Garden sweet peppers, canola oil, Patty's Herbs oregano, red onion vinegar)

Peach-Sriracha Sauce - Store in the refrigerator. Use within 5 days.

(Ingredients: Larken Farms Orchard peaches, Fruitful Hill Farms fresno peppers, Fruitful Hill Farms rose garlic, distilled vinegar, sugar, salt)

Buttermilk Ranch - Store in the refrigerator. Use within 5 days.

(Ingredients: buttermilk, White Mountain Greek yogurt, mayonnaise, Fruitful Hill Farms rose garlic, roasted Fruitful Hill Farms jalapeno, Johnson's Backyard Garden parsley, roasted Phoenix Farms onion, onion powder)

**\*Contains dairy**

**\*\*Not made with gluten, egg, nuts, fish or shellfish containing ingredients.**

**\*\*\*Prepared in a facility that may contain gluten, dairy, egg, nuts, fish and shellfish.**

## Peach-Sriracha Chicken Wings with Buttermilk Ranch

**4 SERVINGS** | **HANDS ON TIME: 10 minutes** | **TOTAL TIME: 35 minutes**

Windy Meadows Family Farm Chicken Wings, thawed  
J & B Farms Corn, shucked and washed  
Johnson's Backyard Garden Sweet Peppers, washed, stem and seeds discarded  
Farmhouse Kitchen Marinated Black Beans  
Farmhouse Kitchen Peach-Sriracha Sauce, stirred well before use  
Farmhouse Kitchen Buttermilk Ranch, stirred well before use  
Salt and pepper  
Olive oil

Preheat oven to 425°F degrees and adjust the oven racks to the middle and top positions.

**STEP 1** Pat the chicken wings dry with paper towels and add to a foil-lined baking sheet. Season the chicken with 2 tbsp. oil, 1.5 tsp. salt and pepper, and toss to combine. Arrange the chicken pieces with at least 1" in between. Roast the chicken wings for 15 minutes.

**STEP 2** While the chicken wings are roasting, prepare the black bean salad. Shave the corn kernels from the cob by setting the corn stem-side down in a wide bowl. Hold the corn upright with your non-dominant hand. Use a sharp paring knife to shave the kernels from the cob by slicing in a downward motion. The kernels will fall into the bowl. Rotate the corn until all kernels have been removed. Chop the sweet peppers into small cubes or thin rings and add to the corn. Add the marinated black beans to the vegetables. Stir to combine. Season with salt, pepper, and olive oil to taste. Store in the refrigerator until ready to serve.

**STEP 3** After 15 minutes, turn the wings over. Continue cooking the wings for 15-20 minutes, or until the internal temperature of the wings reaches 165°F. The wings should have golden brown skin. For a more crisp texture, broil the wings for 3-5 minutes, being careful to not burn them.

**STEP 4** Immediately drizzle half of the peach-sriracha sauce over the wings while they are still hot from the oven. Toss to coat. Season with salt, pepper, and additional sauce to taste.

**STEP 5** Dip the peach-sriracha wings in the buttermilk ranch for a creamy, cool complement. Serve with a side of marinated black bean salad.

Enjoy!

## **STORAGE TIPS INGREDIENTS BEST USED WITHIN 5 DAYS**

Chicken Wings - Keep frozen until 24-48 hrs before ready to use. Thaw in a bowl in the refrigerator overnight.

Corn - Store in the crisper drawer of the refrigerator. Use within 5 days.

Sweet Peppers - Store in paper bag inside refrigerator crisper drawer until ready to use.

Marinated Black Beans - Store in the refrigerator. Use within 5 days.

(Ingredients: Gundermann Acres black beans, Phoenix Farms onions, Patty's Herbs cilantro, roasted Johnson's Backyard Garden sweet peppers, canola oil, Patty's Herbs oregano, red onion vinegar)

Peach-Sriracha Sauce - Store in the refrigerator. Use within 5 days.

(Ingredients: Larken Farms Orchard peaches, Fruitful Hill Farms fresno peppers, Fruitful Hill Farms rose garlic, distilled vinegar, sugar, salt)

Buttermilk Ranch - Store in the refrigerator. Use within 5 days.

(Ingredients: buttermilk, White Mountain Greek yogurt, mayonnaise, Fruitful Hill Farms rose garlic, roasted Fruitful Hill Farms jalapeno, Johnson's Backyard Garden parsley, roasted Phoenix Farms onion, onion powder)

**\*Contains dairy**

**\*\*Not made with gluten, egg, nuts, fish or shellfish containing ingredients.**

**\*\*\*Prepared in a facility that may contain gluten, dairy, egg, nuts, fish and shellfish.**