

Ginger-Sesame Baked Chicken Wings with Sichuan Peppercorn Roasted Vegetables

2 SERVINGS | HANDS ON TIME: 15 | TOTAL TIME: 45

Windy Meadows Family Farm Chicken Wings, thawed
Farmhouse Kitchen Ginger-Sesame Vinaigrette, stirred well before use
Farmhouse Kitchen Sichuan Peppercorn Sauce, stirred well before use
Farmhouse Kitchen-prepared Gundermann Acres Butternut Squash
Taylor Farm Eggplant, washed, stem removed
Olive or vegetable oil
Salt and pepper

Preheat oven to 425°F degrees and adjust the oven rack to the upper and 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, 1/2 tsp. salt and pepper, and toss to combine. Arrange the chicken pieces with at least 1" in between and set aside. Chop the eggplant in to medium sized cubes, about 1" pieces. Add eggplant and chopped butternut squash to separate baking sheet. Drizzle with 1 tbsp. oil and season with 1/2 tsp. salt and pepper. Toss to coat and spread out in even layer.

STEP 2 Bake the chicken wings and vegetables for 20-25 minutes, flipping midway. Remove the chicken from the oven when the internal temperature, measured at the thickest part, reaches 165°F. Broil for 3-5 minutes for crispier skin, if desired. Transfer the chicken wings to a bowl and immediately toss with the ginger-sesame vinaigrette. Season with salt and pepper to taste.

STEP 3 The eggplant and squash should be lightly brown around the edges and creamy, tender on the inside. Remove from oven and drizzle with half of the Sichuan peppercorn dressing. Season with salt, pepper, and additional vinaigrette to taste.

STEP 4 Serve ginger-sesame chicken wings with a side of the Sichuan peppercorn roasted vegetables.

Enjoy!

Ginger-Sesame Baked Chicken Wings with Sichuan Peppercorn Roasted Vegetables

4 SERVINGS | HANDS ON TIME: 15 | TOTAL TIME: 45

Windy Meadows Family Farm Chicken Wings, thawed
Farmhouse Kitchen Ginger-Sesame Vinaigrette, stirred well before use
Farmhouse Kitchen Sichuan Peppercorn Sauce, stirred well before use
Farmhouse Kitchen-prepared Gundermann Acres Butternut Squash
Taylor Farm Eggplant, washed, stem removed
Olive or vegetable oil
Salt and pepper

Preheat oven to 425°F degrees and adjust the oven rack to the upper and 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 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. Chop the eggplant in to medium sized cubes, about 1" pieces. Add eggplant and chopped butternut squash to separate baking sheet. Drizzle with 2 tbsp. oil and season with 1 tsp. salt and pepper. Toss to coat and spread out in even layer. (Note: You may need to cook vegetables and/or chicken in multiple batches)

STEP 2 Bake the chicken wings and vegetables for 20-25 minutes, flipping midway. Remove the chicken from the oven when the internal temperature, measured at the thickest part, reaches 165°F. Broil for 3-5 minutes for crispier skin, if desired. Transfer the chicken wings to a bowl and immediately toss with the ginger-sesame vinaigrette. Season with salt and pepper to taste.

STEP 3 The eggplant and squash should be lightly brown around the edges and creamy, tender on the inside. Remove from oven and drizzle with half of the Sichuan peppercorn dressing. Season with salt, pepper, and additional vinaigrette to taste.

STEP 4 Serve ginger-sesame chicken wings with a side of the Sichuan peppercorn roasted vegetables.

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.

Ginger-Sesame Vinaigrette - Store in the refrigerator. Use within 5 days. (Ingredients: ginger, sesame seeds, tahini, roasted shallots, lime juice, sesame oil, extra virgin olive oil)

Sichuan Peppercorn Sauce - Store in the refrigerator. Use within 5 days. (Ingredients: organic coconut aminos, coriander seed, white peppercorn, sichuan peppercorn, fennel seed, star anise, dried chili)

Butternut Squash - Store in the refrigerator. Use within 5 days.

Eggplant - Wrap in a paper towel and place in a container or perforated plastic bag in the crisper section of the refrigerator. Use within 5 days.

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

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