

# Spicy Orange Chicken Wings

*with Shiitake-Sesame Rice*

Japan's izakaya restaurants (casual, after-work hangouts) are famous for their quick and comforting fare—which usually comes with a kick of spice. In this dish, we're coating chicken wings with a delicious, sweet-hot glaze made from orange marmalade and sambal oelek, a spicy chile sauce. On the side, we're serving rice with a unique twist. You'll soak dried shiitake mushrooms in hot water, then use that water to simmer the rice, bringing a touch of umami flavor to the grains. It all comes together under a garnish of crunchy sesame seeds.



## Ingredients

1½ Pounds Chicken Wings

¾ Cup Jasmine Rice

3 Cloves Garlic

1 Scallion

### Knick Knacks

2 Tablespoons Orange Marmalade

2 Teaspoons Sambal Oelek

1 Tablespoon Sesame Oil

1 Tablespoon Soy Glaze

1 Teaspoon Black & White Sesame Seeds

¼ Ounce Dried Shiitake Mushrooms

Makes 3 Servings

About 700 Calories Per Serving

Prep Time: 10 min | Cook Time: 25 to 35 min





1



## Roast the chicken wings:

Preheat the oven to 475°F. Line a sheet pan with aluminum foil. Pat the **chicken wings** dry with paper towels and place on the prepared sheet pan. Drizzle with oil and season with salt and pepper; toss to thoroughly coat. Arrange in a single, even layer and roast 22 to 24 minutes, or until lightly browned and cooked through. Remove from the oven, leaving the oven on.

2



## Prepare the ingredients:

While the chicken wings roast, wash and dry the fresh produce. In a heatproof bowl, combine the mushrooms and **1 ½ cups of hot water**. Peel and mince the garlic. Cut off and discard the root end of the scallion; thinly slice the scallion, separating the white bottom and green top. To make the orange glaze, in a bowl, combine the **soy glaze, marmalade and as much of the sambal oelek as you'd like**, depending on how spicy you'd like the dish to be.

3



## Cook the aromatics:

While the chicken wings continue to roast, in a large pot, heat the **sesame oil** on medium-high until hot. Add the **garlic and white bottom of the scallion**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until fragrant.

4



## Add the mushrooms & rice:

Reserving the **mushroom water**, carefully transfer the **mushrooms** to a cutting board and finely chop. To the pot of aromatics, add the reserved mushroom water, chopped mushrooms, **rice** and a **big pinch of salt**. Heat to boiling on high. Once boiling, cover and reduce the heat to low; simmer 12 to 14 minutes, or until the liquid has been absorbed and the rice is tender. Remove from heat and fluff the cooked rice with a fork.

5



## Finish the chicken wings:

While the rice cooks, evenly brush or drizzle the tops of the **roasted chicken wings** with the **orange glaze**. Return to the oven and roast 8 to 10 minutes, or until browned. Remove from the oven.

6



## Plate your dish:

Divide the **cooked rice** and **finished chicken wings** between plates. Garnish with the **green top of the scallion** and **sesame seeds**. Enjoy!