

# Orange-Glazed Chicken Wings

*with Miso Sweet Potato Salad & Ginger Bok Choy*

Chefs, it's wing night! These chicken wings are roasted with an irresistible glaze made from sweet, citrusy orange marmalade, soy glaze and a touch of rice vinegar. On the side, we're serving up a creamy sweet potato salad that gets plenty of deep, savory flavor from white miso paste and scallion. To round out the meal, we're sautéing tender baby bok choy with fresh ginger. All together, it makes for a fun, satisfying dinner — and best of all, we're sending you enough for leftovers!

 **Blue Apron Wine Pairing**  
Blue Quail Riesling, 2015



## Ingredients

2 Pounds Chicken Wings  
1 Scallion  
1 Pound Sweet Potatoes  
½ Pound Baby Bok Choy

### Knick Knacks

3 Tablespoons Orange Marmalade  
2 Tablespoons Rice Wine Vinegar  
2 Tablespoons Sweet White Miso Paste  
1 1-Inch Piece Ginger  
¼ Cup Sour Cream  
¼ Cup Soy Glaze

**Makes:** 6 servings | **Calories:** about 550 per serving  
**Prep Time:** 10 minutes | **Cook Time:** 35–45 minutes



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 foil-lined 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. Heat a medium pot of salted water to boiling on high. Medium dice the sweet potatoes. Cut off and discard the root end of the scallion; thinly slice on an angle, separating the white bottom and green top. Peel and finely chop the ginger. Cut off and discard the root ends of the bok choy; separate the leaves.

3



## Cook & dress the sweet potatoes:

While the chicken wings continue to roast, add the **sweet potatoes** to the pot of boiling water. Cook 8 to 10 minutes, or until tender when pierced with a fork. Drain thoroughly and return to the pot. Off the heat, add the **sour cream, miso paste, white bottom of the scallion** and **half the vinegar**. Stir to thoroughly combine and season with salt and pepper to taste. Transfer to a serving dish and set aside in a warm place.

4



## Make the glaze & finish the chicken wings:

In a small bowl, combine the **soy glaze, orange marmalade** and **remaining vinegar**. Evenly brush or drizzle the tops of the **roasted chicken wings** with the glaze. Return to the oven and roast 8 to 10 minutes, or until browned on top. Remove from the oven.

5



## Cook the bok choy:

While the glazed chicken wings roast, in a medium pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot. Add the **ginger** and season with salt and pepper. Cook, stirring frequently, 30 seconds to 1 minute, or until softened and fragrant. Add the **bok choy**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until the bok choy stems are tender and the leaves have wilted. Transfer to a serving dish.

6



## Serve your dish:

Transfer the **finished chicken wings** to the serving dish of **cooked bok choy**. Serve with the **dressed sweet potatoes** on the side. Garnish with the **green top of the scallion**. Enjoy!