

BBQ-Glazed Chicken Wings

with Roasted Sweet Potato Wedges & Creamy Cabbage Slaw

PREP TIME: 15 minutes

COOK TIME: 35-45 minutes

SERVINGS: 2

These oven-baked chicken wings are glazed in a simple homemade barbecue sauce. We're taking inspiration from some of our favorite tangy varieties by combining rich molasses with apple cider vinegar and ketchup, for deliciously tart-sweet results. (We're adding some of the sauce before finishing baking our wings and then slathering the rest on afterwards, for layers of flavor.)



BLUE APRON WINE PAIRING:

Jon E Vino St. Laurent, 2015

Order wine and view other perfect pairings at blueapron.com.



Ingredients



12
CHICKEN WINGS



2
SCALLIONS



1
CARROT



1
SWEET POTATO



1/2 lb
GREEN CABBAGE

KNICK KNACKS:



2 Tbsp
MAYONNAISE



1 Tbsp
DIJON MUSTARD



1/4 cup
KETCHUP



1 Tbsp
SUGAR



1/4 cup
APPLE CIDER
VINEGAR



2 Tbsp
MOLASSES





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 layer.
- Roast 22 to 24 minutes, or until lightly browned and cooked through. Leaving the oven on, remove the roasted chicken wings from the oven. Leaving the foil on the sheet pan, carefully transfer the chicken wings to a large bowl.

2 Prepare the ingredients:

- While the chicken wings roast, wash and dry the fresh produce.
- Cut the sweet potato lengthwise into 8 equal-sized wedges.
- Cut out and discard the cabbage core; thinly slice the leaves.
- Peel the carrot and grate on the large side of a box grater.
- Cut off and discard the root ends of the scallions; thinly slice, separating the white bottoms and green tops.

3 Roast the sweet potato:

- While the chicken wings continue to roast, line a separate sheet pan with aluminum foil. Place the **sweet potato** on the prepared sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange in a single, even layer.
- Roast, turning halfway through, 13 to 15 minutes, or until browned and tender when pierced with a fork. Leaving the oven on, remove the roasted sweet potato from the oven.

4 Make the slaw:

- While the sweet potato roasts, in a medium bowl, combine the **cabbage, carrot, white bottoms of the scallions, sugar, mayonnaise, and half the vinegar**; season with salt and pepper. Set aside to marinate, stirring occasionally, for at least 10 minutes. Season with salt and pepper to taste.

5 Make the glaze:

- While the slaw marinates, in a bowl, whisk together the **molasses, ketchup, mustard, and remaining vinegar**. Season with salt and pepper to taste.

6 Glaze the chicken wings & plate your dish:

- Add **half the glaze** to the bowl of **roasted chicken wings**; toss to thoroughly coat. Return to the prepared sheet pan in a single layer.
- Roast 3 to 5 minutes, or until heated through. Remove from the oven. Evenly drizzle or brush the tops of the chicken wings with the **remaining glaze**.
- Divide the glazed chicken wings, **roasted sweet potato**, and **slaw** between 2 dishes. Garnish with the **green tops of the scallions**. Enjoy!