BUTTER CHICKEN WINGS

In an unexpected twist on Indian comfort food, meaty wings are featured in this one-dish meal.

INGREDIENTS

- [ ] 60 Mountaire® Black Label Party Wings
- [ ] 2 cups Greek yogurt
- [ ] .5 cup ginger-garlic puree
- [ ] .25 cup garam masala
- [ ] 2 tbsp cumin
- [ ] .25 cup smoked paprika
- [ ] 6 tbsp kosher salt
- [ ] 2 qts tomato puree
- [ ] 3 cups heavy cream
- [ ] 15 cups cooked jasmine rice
- [ ] 2.25 cups minced cilantro
- [ ] 6 oz lime juice
- [ ] 10 tbsp Mexican crema

NOTES



PREPARATION

Yield: 10 servings

1. Mix together yogurt, ginger-garlic puree, spices, and 2 tbsp salt. Marinate the chicken in the yogurt mixture for a minimum of 4 hours, or overnight.
2. In a rondeau, brown the wings for color, then add the remainder of the yogurt mixture, tomato puree, and heavy cream. Bring to a simmer and cook until the sauce has reduced and thickened slightly, and until the chicken is very tender and would freely pull from the bone. Season the sauce with additional salt.
3. Season rice with lime juice and half of the cilantro. To serve, plate 1.5 cups of the seasoned rice, top with 6 wings, and ladle about .75 cup of the sauce over it all. Garnish with 1 tbsp of cilantro and 1 tbsp crema.

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