

Sticky Sesame Chicken Wings



Yield: 4 servings

Prep time: 10 minutes

Cook time: 40 minutes

- 1/4 cup flour
- 1/4 teaspoon salt
- 20 chicken wings
- 3 tablespoons soy sauce
- 2 tablespoons sesame oil
- 1/2 teaspoon Litehouse Instantly Fresh Garlic
- 3 tablespoons water, divided
- 1/2 cup brown sugar
- 1 tablespoon cornstarch
- sliced green onions, for garnish
- sesame seeds, for garnish
- celery sticks (optional)
- Litehouse Homestyle Ranch and Chunky Bleu Cheese Dressing

Heat oven to 400 F.

In large bag, combine flour and salt. Add chicken wings and shake to coat. Discard any leftover flour.

Line baking sheet with foil and spray with pan spray of your choice. Place wings in single layer on baking sheet.

Bake wings 40-45 minutes, turning halfway through.

In sauce pan over medium heat, combine soy sauce, sesame oil, garlic, 2 tablespoons water and brown sugar. Whisk together remaining water and cornstarch, and pour into sauce. Bring to boil then simmer until thickened.

When wings are done, toss with sauce, garnish with green onion and sesame seeds, and serve with celery sticks, ranch and bleu cheese dressing.

Source: Litehouse, Inc.

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Shaved Carrot Salad with Pomegranate Harissa

Prep time: 20 minutes

Servings: 5

- 1/4 cup chopped fresh mint
- 3 tablespoons pomegranate juice
- 1 tablespoon honey
- 2 teaspoons McCormick Gourmet Organic Harissa Seasoning
- 1/2 teaspoon McCormick Gourmet Sicilian Sea Salt
- 1/4 teaspoon McCormick Gourmet Organic Black Pepper, coarse ground
- 3 tablespoons extra-virgin olive oil
- 1/2 pound multicolor carrots, washed and peeled
- 1/2 cup shelled roasted pistachios
- 1/2 cup dried cranberries
- 3 cups baby arugula
- 1/4 cup crumbled feta cheese

In large bowl, mix mint, pomegranate juice, honey, harissa seasoning, sea salt and pepper. Gradually add oil while mixing with wire whisk until well mixed. Set aside.

Trim carrot ends. Slice each carrot lengthwise into ribbons with vegetable peeler or mandoline. In medium bowl, toss carrots with 1/4 cup prepared dressing. Stir in pistachios and cranberries.

Arrange arugula on serving platter. Drizzle with remaining dressing and top with carrot mixture. Sprinkle with feta before serving.

Source: McCormick

<https://www.mccormick.com/gourmet>

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Za'atar Labneh

Prep time: 5 minutes

Servings: 8 (2 tablespoons each)

- 1 cup labneh (yogurt cheese)
- 2 teaspoons McCormick Gourmet Organic Za'atar Seasoning, divided
- 1 tablespoon olive oil
- pita bread, for serving (optional)
- pita chips, for serving (optional)
- sliced fresh vegetables, for serving (optional)

In small bowl, mix labneh and 1 teaspoon seasoning until well blended.

Drizzle with olive oil and sprinkle with remaining seasoning.

Serve with fresh pita bread, pita chips or sliced fresh vegetables, as desired.

Source: McCormick

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