

# Coconut Breaded Chicken Wings with Mango Chili Glaze



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Serves: 10-12



Prep & Cook Time: 45 minutes

## Ingredients

### Slurry:

1 tbsp (15 ml) corn starch  
1/4 (60 ml) cup water

### Mango Chili Glaze:

500g frozen mango pieces  
1/4 cup (60 ml) water  
1/4 cup (60 ml) granulated sugar  
2 tbsp (30 ml) soy sauce  
3 tbsp (45 ml) garlic chili paste

### Coconut Dusted Chicken Wings:

2 kg Reuven Plain Steamed Chicken Wings  
(Product Code 35001 or 35002), thawed  
1 cup (250 ml) all purpose flour  
1 tbsp (15 ml) salt  
1 tbsp (15 ml) black pepper, ground  
2 eggs, whisked  
1/4 cup (60 ml) milk  
3/4 cup (190 ml) panko bread crumbs  
1 cup (250 ml) sweetened shredded coconut

## Preparation Instructions

**Slurry:** In a bowl add corn starch and 1/4 cup of water, stir to a slurry like consistency and set aside.

**Mango Chili Glaze:** In a medium sauce pan over medium heat add sugar and 1/4 cup of water, stir and bring to boil. Add mango, soy sauce and garlic chili puree. Remove sauce pan from heat and blend to a puree like consistency. Return sauce pan to heat and stir in slurry. Heat until desired consistency is reached and keep warm.

**Coconut Dusted Chicken Wings:** Create a three stage breading process.

Stage 1 – Mix AP Flour with salt and black pepper

Stage 2 – Mix together eggs and milk

Stage 3 – Mix Panko breadcrumbs, coconut and thyme

Deep fry wings after the 3 stage breading process for 5 minutes at 350°F (180°C). Plate prepared Coconut Dusted Chicken Wings on a bed of Mango Chile Glaze.

