

Gochujang Korean BBQ Dusted Chicken Wings



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Serves: 10-12



Prep & Cook Time: 18 minutes

Ingredients

Gochujang Korean BBQ Sauce:

- 1/4 cup (60 ml) soy sauce
- 1/4 cup (60 ml) gochujang (korean chili paste)
- 1 tbsp (15 ml) rice vinegar
- 1 tbsp (15 ml) chili flakes
- 3 tbsp (45 ml) brown sugar
- 1 tbsp (15 ml) ginger, minced
- 1 tbsp (15 ml) garlic, minced

Assembly:

- 2 kg Reuven Fully Cooked Dusted Chicken Wings (Product Code 36202)
- Sesame seeds (garnish)
- 1 tbsp (15 ml) chives, finely sliced (garnish)



Preparation Instructions

Gochujang Korean BBQ Sauce: In a large bowl combine all ingredients and set aside.

Assembly: Prepare Dusted Chicken Wings according to package directions. Add prepared wings to Gochujang Korean BBQ sauce immediately and toss. Garnish with chives and sesame seeds.