



# Chipotle Chicken Wings and Crispy Jumbo Shrimp Platter

with Potato Wedges and Creamy Coleslaw

Shareables

45 Minutes



-  Chicken Wings\*  
680 g | 1360 g
-  Jumbo Shrimp  
285 g | 570 g
-  Egg  
1 | 2
-  Russet Potato  
2 | 4
-  Coleslaw Cabbage Mix  
170 g | 340 g
-  Garlic, cloves  
1 | 2
-  Panko Breadcrumbs  
½ cup | 1 cup
-  Mayonnaise  
½ cup | 1 cup
-  Chipotle Sauce  
4 tbsp | 8 tbsp
-  Cream Sauce Spice Blend  
3 tbsp | 6 tbsp
-  White Wine Vinegar  
1 tbsp | 2 tbsp
-  BBQ Seasoning  
1 tbsp | 2 tbsp

**Allergens** Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

1



### Roast wedges

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

- Cut **potatoes** into ½-inch wedges. Add **potatoes**, **half the BBQ seasoning** and **1 tbsp oil** to a parchment-lined baking sheet. (NOTE: For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Season with **salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway, until tender and golden-brown, 25-28 min. (NOTE: For 4 ppl, roast in the middle and bottom of the oven, rotating halfway through.)

2



### Shrimp prep

- Meanwhile, add **Cream Sauce Spice Blend** to a medium bowl.
- Add **panko** to another medium bowl.
- Add **egg** to a small bowl, then whisk with a fork to combine. (NOTE: This is your egg wash.)
- Using a strainer, drain and rinse **shrimp**. Pat dry with paper towels. Remove and discard shrimp tails. Season with **salt** and **pepper**.

3



### Bread shrimp

- Add **shrimp** to the bowl with **Cream Sauce Spice Blend**. Toss until well coated.
- Working with **one coated shrimp** at a time, dip into **egg wash**, then coat in **panko**, pressing gently to adhere.
- Set **breaded shrimp** aside on a plate as you repeat the process with **remaining shrimp**.

4



### Bake wings and make coleslaw

- Line a baking sheet with lightly-oiled foil.
- Pat **chicken** dry with paper towels. Season with **salt**, **pepper** and **remaining BBQ seasoning**.
- Arrange **chicken** on prepared baking sheet. Toss with **1 tbsp** (2 tbsp) **oil**.
- Bake in the **middle** of the oven until cooked through, 12-15 min.\*\*
- Meanwhile, add **vinegar**, **1 tsp** (2 tsp) **sugar** and **2 tbsp** (4 tbsp) **mayo** to a large bowl. Season with **salt** and **pepper**, then whisk to combine. Add **coleslaw cabbage mix**. Toss to coat.

\* Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

\*\* Cook chicken and shrimp to a minimum internal temperature of 74°C/165°F, as size may vary.

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### Cook shrimp

- While the **chicken wings** cook, heat ¼ cup (½ cup) **oil** in a large non-stick pan over medium-high heat.
- Meanwhile, peel, then mince or grate **garlic**.
- When **oil** is hot, add **one shrimp** at a time to the pan. (NOTE: Fry in batches, if needed.) Cook, flipping once, until **shrimp** just turn pink, 2-3 min.\*\*
- Transfer **shrimp** to a paper towel-lined plate, then season with **salt**.

6



### Broil wings and serve

- When **wedges** are done, remove from the oven, then increase heat to high broil.
- Broil **chicken wings** in the **top** of the oven until crispy and golden-brown, 2-5 min.
- Toss together **half the garlic**, **chipotle sauce** and **chicken wings** in another large bowl.
- Add **remaining garlic** and **remaining mayo** to another small bowl. Season with **salt** and **pepper**.
- Divide **chicken wings**, **shrimp**, **potato wedges** and **slaw** between plates.
- Serve **garlic mayo** alongside for dipping.