



PREP TIME : 15 MIN

COOK TIME : 40 MIN

SERVES : 4

Ingredients :

- **1/2 jar (170 mL) VH[®] Honey Garlic Cooking Sauce**
- **3 tbsp (45 mL) sriracha hot sauce**
- **1 tbsp (15 mL) vegetable oil**
- **1 tbsp (15 mL) sesame oil**
- **3 lb (1.5 kg) chicken wingettes and drumettes**
- **1/2 cup (125 mL) Minute Rice[®] Basmati Rice**
- **PAM[®] Cooking Spray**
- **1 tsp (5 mL) sesame seeds, toasted**
- **1 green onion, sliced**

Directions :

- 1. Stir VH[®] Honey Garlic Cooking Sauce, hot sauce, vegetable oil and sesame oil in a bowl large bowl; remove half the sauce. Toss chicken wings with remaining sauce in bowl.**
- 2. Preheat oven to 425°F. Place wings on baking sheet lined with foil and sprayed with PAM[®] Cooking Spray. Bake 30 minutes or until cooked through, basting twice with reserved sauce. Broil on high for 4 minutes, turning once, or until browned.**
- 3. Meanwhile, simmer remaining sauce over low heat for 8 to 10 minutes or until thickened slightly and syrupy.**
- 4. Meanwhile, cook Minute Rice[®] Basmati Rice according to package directions.**
- 5. Serve wingettes and drumettes over rice. Drizzle with reduced sauce.**



Sweet and Spicy Chicken Wings

6. Sprinkle with sesame seeds and green onion before serving.

Chef's Tip: Double the hot sauce for really spicy wings!