



This Recipe Meets:



2 oz. eq.
grain



2 oz. eq.
meat/meat
alternate

MorningStar
FARMS

Chimichurri Buffalo Wings

Serving Size: 1 Unit | Yields: 50 Servings

Ingredients	Weight	Measure
MorningStar Farms® Veggie Buffalo Wings	10 lbs. 12 oz.	250 wings (0.66 oz. each)
Brown Rice, Parboiled	7 lbs. 4 oz.	16 2/3 cups
Garlic Powder	1 oz.	3 tbsp.
Bay Leaf	0.1 oz.	2 ea.
Water	10 lbs.	5 quarts
Thyme, Dry	0.1 oz.	2 tbsp.
Red Vinegar	8 oz.	1 cup

Ingredients	Weight	Measure
Lime Juice	4 oz.	1/2 cup
Olive Oil	11.5 oz.	1 1/2 cups
Honey	6 oz.	1/2 cup
Oregano, Dry	0.4 oz.	4 tbsp.
Parsely, Dry Flakes	1 oz.	4 tbsp.
Black Pepper, Ground	1 oz.	2 tbsp.
Cilantro, Fresh, Stemmed and Chopped	4 bunches	6 cups

Directions*

1. Rinse the brown rice off under cold water.
2. Divide rice evenly between (2) 2" hotel pans. Add 1/2 of the water, 1.5 tbsp. garlic powder, 1 tbsp. dried thyme, and 1 bay leaf to each pan and mix to combine. Cover both pans tightly with plastic and foil, crimping the edges.
3. Steam or bake at 350°F for 40-45 minutes, until cooked through. Fluff with a spoon and store hot at 140°F or above.
4. Make the chimichurri sauce by placing the red vinegar, lime juice, olive oil, honey, oregano, parsley, black pepper, and cilantro into a container and blend until smooth. Store chilled at 40°F or below.
5. Spread the MorningStar Farms® buffalo wings onto a pan and bake at 350°F until hot in the center, 14-16 min. Remove and hold hot at 140°F or above.

To Serve

1. Scoop 1 cup of the cooked rice into a bowl or boat and top with 5 wings.
2. Spoon 1 oz. of the chimichurri sauce on top of the wings or serve on the side in a cup, as desired.

Item #	Distributor #	Product Description	Case
28989-10407		MorningStar Farms® Veggie Buffalo Wings, CN Labeled, Vegan	1 ct./10 lbs.

*Oven times may vary depending on oven type, temperature accuracy, and quantity of food. Times given are approximate. ©2025 Kellanova