



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