



This Recipe Meets:



2 oz. eq. grain



2 oz. eq.
meat/meat
alternate



1/4 cup
vegetable

MorningStar
FARMS

Curried Veggie Buffalo Wings with Vegetables

Serving Size: 1 Unit | Yields: 25 Servings

Ingredients	Weight	Measure
MorningStar Farms® Veggie Buffalo Wings	5 lbs. 7 oz.	125 wings (0.66 oz. each)
Brown Rice, Long Grain, Dry	3 lbs. 10 oz.	8 1/4 cups
Water	3 lbs.	1 quart + 1 cup
Salt, Kosher		2 tsp.
Pepper and Onion Strips, Frozen	2.5 lbs.	5 cups
Curry Powder	0.75 oz.	1/4 cup
Lemon Juice	4 oz.	1/2 cup
Water	6 lbs.	3 quarts
Peas, Frozen	2.5 lbs.	5 cups
Yogurt, Vanilla	2 lbs. 10 oz.	5 cups
Cilantro, Chopped	2 oz.	1 cup

Directions*

1. Preheat the oven to 350°F.
2. Pour the rice in a 2" hotel pan. Pour the water and salt into the pan and stir to mix.
3. Cover the pan tightly with foil and cook for 50-55 minutes.
4. Once the rice is cooked through, hold hot at 140°F or above until served.
5. Place the pepper and onion strips, curry powder, lemon juice, water, and peas into a pot and bring to a simmer, stirring often.
6. Remove from the heat and stir in the yogurt and cilantro. Hold at 140°F or above until service.
7. Spread the MorningStar Farms® buffalo wings on to a sheet pan in a single layer and bake at 350°F for 12-14 minutes, until hot and crispy. Hold hot at 140°F or higher until service.

To Serve

1. Scoop 1 cup cooked brown rice into a bowl and top with 5 Morningstar Farms® veggie buffalo wings.
2. Top rice and wings with 1/2 cup of curry vegetable sauce.

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



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Curried Veggie Buffalo Wings with Vegetables

Serving Size: 1 Unit | Yields: 100 Servings

Ingredients	Weight	Measure
MorningStar Farms® Veggie Buffalo Wings	21 lbs. 14 oz.	500 wings (0.66 oz. each)
Brown Rice, Long Grain, Dry	14 lbs. 11 oz.	8 quarts + 1 cup
Water	10 lbs.	1 gallon + 1 quart
Salt, Kosher		2 tbsp.
Pepper and Onion Strips, Frozen	10 lbs.	5 quarts
Curry Powder	3 oz.	1 cup
Lemon Juice	8 oz.	1 cup
Water	24 lbs.	3 gallons
Peas, Frozen	10 lbs.	5 quarts
Yogurt, Vanilla	2 lbs. 10 oz.	5 quarts
Cilantro, Chopped	6 oz.	3 cups

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