



## CULINARY

# Mango & Fermented Chile Wings

SERVES 4-6



### INGREDIENTS

- 1 container Mango Reäl
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- 1/2 cup gochujang paste
- 1 teaspoon soy sauce
- 1 Tablespoon rice wine vinegar
- 1 teaspoon salt
- 4 oz vegetable oil
- 3-5 chicken wings per person
- 1/4 cup chopped scallions
- 1 Tablespoon toasted sesame seeds
- 1/4 cup chopped roasted peanuts
- 3 radishes, julienned
- 1/4 cup chopped cilantro

### GARNISH

### DIRECTIONS

Combine Mango Reäl, gochujang, soy sauce, vinegar, and salt. . Store in refrigerator if not using right away.

Heat the oil in a deep pot to 350°F. Fry wings for 10 minutes until crispy and cooked through.

Toss with sauce, scallions, sesame seeds, and peanuts. Serve topped with julienned radish and cilantro.