Chicken wings barbacoa with salsa verde

Barbacoa is Spanish for 'barbecue." Our Mexico-inspired, custom-blended chipotle barbecue sauce will have you licking your fingers (and you don't need a grill). You can control the sauce's heat by reserving some as a dip. A fast green salsa also helps cool things off.

30-40	740	2
Minutes	Cal/serving	Servings

Paleo **Gluten Free**

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SUN BASKET

What You'll Need

From your basket

¾ pound sweet potato

1 red onion

1¼ pounds chicken wings

Sun Basket barbacoa sauce
(chipotle peppers in gluten-free adobo - tomato paste - maple syrup - Dijon mustard - apple cider vinegar - cinnamon - salt) 🌶🌶

Fresh cilantro

Peeled fresh garlic

1 lime

½ teaspoon cumin

From your pantry

Kosher salt, freshly ground black pepper, olive oil

Tools

Garlic press or fine-toothed grater, *optional*, small bowl, sheet pan

Protein: 33g (66% DV), Fiber: 8g (32% DV), Added Sugars: 6g, Carbohydrates: 55g. Not a significant source of trans fat. **Packed in a facility that handles wheat**.

Prep + Cook

Wash produce before use.

1. **Prep the sweet potato, onion, and chicken**

   Heat the oven to 400°F.

   - Trim the ends from the **sweet potato**; cut the **potato** in half lengthwise, then crosswise into ¼-inch-thick half-moons.
   - Peel and cut the **red onion** crosswise into ¼-inch-thick slices; separate the slices into rings.
   - Pat the **chicken** dry with a paper towel; season with salt and pepper.

2. **Roast the sweet potato, onion, and chicken**

   On a sheet pan, drizzle the **sweet potato** and **onion** with oil, season with salt and pepper, and toss to coat. Spread in an even layer on one end of the pan.

   On the other end of the pan, toss the **chicken** to coat with all but 2 tablespoons of the **barbacoa sauce**; reserve the remaining sauce for serving. Arrange the **chicken** in an even layer.

   Roast, turning once halfway through, until the **sweet potato** and **onion** are tender and the **chicken** is cooked through, 20 to 25 minutes.

   While the vegetables and chicken roast, prepare the salsa verde.

3. **Make the salsa verde**

   - Finely chop the **cilantro**.
   - Finely chop, press, or grate enough **garlic** to measure 1 teaspoon.
   - Juice half **lime**; cut half into wedges and reserve for serving.

   In a small bowl, combine the **cilantro**, **garlic**, **lime** juice, **cumin**, and 2 tablespoons oil. Season to taste with salt and pepper.

4. **Serve**

   Transfer the **chicken** to individual plates and brush with the reserved **barbacoa sauce** (or serve the remaining **sauce** on the side for dipping). Serve with the **lime** wedges and the **sweet potato** and **onion** on the side, topped with the salsa verde.

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