

Spicy Chicken

#73003



Tender strips of seasoned chicken in our unique spicy ginger and garlic sauce

Nutrition Facts

Serving Size 2.85oz (80.79g)	
Servings Per Container about 240	
Amount Per Serving	
Calories 110	Calories from Fat 20
% Daily Value*	
Total Fat 2.5g	4%
Saturated Fat 1g	3%
Trans Fat 0g	
Cholesterol 53mg	15%
Sodium 378mg	19%
Total Carbohydrate 5g	2%
Dietary Fiber 0g	0%
Sugars 4g	
Protein 15g	
Vitamin A 0%	Vitamin C 0%
Calcium 0%	Iron 6%

* Percent Daily Values are based on a 2,000 calorie diet.

(240) 2.85 oz servings per case,
(6) 7.15 lb bag. 42.9 lb Net Wt.
Case Information: Item# 73003
Case L x W x H: 16.31" x 14.06" x 12.63"
Cube: 1.68 TI x HI: 8x6 Gr. Cs Wt: 45.12 lb
Shelf Life: Frozen 12 months at 0°F +/- 10°F

INGREDIENTS: NO MSG ADDED, ZERO GRAMS TRANS FAT PER SERVING

SEASONED CHICKEN LEG MEAT STRIPS [CHICKEN LEG MEAT, WATER, ISOLATED SOY PROTEIN, SEASONING (WATER, SOY SAUCE (WATER, SOYBEANS, SALT, WHEAT FLOUR), SUGAR, SALT, CARAMEL COLOR, CONTAINS LESS THAN 2% OF MOLASSES, YEAST EXTRACT, XANTHAN GUM, LACTIC ACID, AND NATURAL FLAVOR), CONTAINS LESS THAN 2% OF: SUGAR, PEPPER, MUSTARD SEED, CELERY SEEDS, GARLIC, WHEAT FLOUR, FRUCTOSE, XANTHAN GUM, THYME, BASIL, MALTODEXTRIN, AUTOLYZED YEAST EXTRACT, SOYBEAN OIL, SALT), AUTOLYZED YEAST AND POTASSIUM CHLORIDE, POTASSIUM AND SODIUM PHOSPHATE], SPICY SAUCE (WATER, SOY SAUCE (WATER, SOYBEANS, SALT, WHEAT FLOUR), SUGAR, BROWN SUGAR, MODIFIED CORN STARCH, CONTAINS LESS THAN 2% OF SALT, YEAST EXTRACT, CARAMEL COLOR, LACTIC ACID, GARLIC, SPICES, CRUSHED CHILI PEPPERS, CHICKEN BROTH, XANTHAN GUM, CULTURED DEXTROSE, MALTODEXTRIN.

CONTAINS: SOY AND WHEAT.

BASIC HEATING INSTRUCTIONS:

Per (1) 7.15 lb bag of chicken with sauce

Convection/Conventional oven (best)

Pre-heat oven to 350°F/400° F. Place chicken with sauce on a sheet pan. Bake in oven for 20-25 minutes until product reaches 165°F and sauce is caramelized. Reduce time by 6 - 8 minutes if product is thawed.

Skillet/Pan Fry (good)

(product must be thawed)

Place thawed chicken with sauce in a skillet or frying pan. Heat contents to a minimum of 165° F for at least 15 seconds and until sauce is caramelized.

SERVING

Equipment and times may vary. Use thermometer to ensure food temperature is 165°F or above. Place cooked chicken with sauce in a serving pan. Mix well then serve. #12 scoop is recommended. Portioning size may vary by individual practice.



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