

# Tender chicken strips in a sweet and spicy Thai chili sauce

## **Nutrition Facts**

Serving Size 2.85oz (80.79g) Servings Per Container about 80/240

Calories 120 Calories from Fat 20

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Amount	Per	Servine

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	% Daily Value*
Total Fat 2g	3%
Saturated Fat 0.5q	3%
Trans Fat 0g	
Cholesterol 45mg	15%
Sodium 330mg	14%
Total Carbohydrate	15g <b>5%</b>
Dietary Fiber 0g	0%
Sugars 11g	
Protein 11g	
Vitamin A 0% • Vit	amin C 0%
Calcium 0% • Irc	n 4%

<sup>\*</sup> Percent Daily Values are based on a 2,000 calorie diet

#73004 (6-Pack) 240/ 2.85 oz servings per case (6) 7.15 lb bag. Net Wt. 42.9 lb Gr. Cs Wt: 45.12 lb Case: 16.32" x 14.06 x 12.63" Cube: 1 68.8 Tl x 6 Ht #83004 (2-Pack) 80/ 2.85 oz servings per case (2) 7.15 lb bag. Net Wt. 14.30 lb Gr. Cs Wt: 15.21 lb Case: 15.07" x 10.69" x 5.51" Cube: 0.51.10Tl x 14Ht Shelf Life: Frozen 12 months at 0°F +/- 10°F

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## 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, NATURAL FLAVOR), CONTAINS LESS THAN 2% OF: SUGAR, PEPPER, MUSTARD SEED, CELERY SEEDS, GARLIC, WHEAT FLOUR, FRUCTOSE, XANTHAN GUM, THYME, BASH, MALTODEXTRIN, AUTOLYZED YEAST EXTRACT, SOYBEAN OIL, SALT, AUTOLYZED YEAST, POTASSIUM CHLORIDE, POTASSIUM PHOSPHATE, SODIUM PHOSPHATE, SPICY THAI SWEET CHILI SAUCE (SUGAR, WATER, MALTODEXTRIN, GARLIC, CHILI PEPPERS, RICE VINEGAR, SALT, CONTAINS LESS THAN 2% OF MODIFIED CORN STARCH, PINEAPPLE JUICE CONCENTRATE, CITRIC ACID, ONION POWDER, ACETIC ACID, XANTHAN GUM).

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.

#### 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.

CN Equivalency = 2 M/MA

Product does not include vegetable mix.

# 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.



Asian Food Solutions, Inc.

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