

# Thai Sweet Chili Chicken

## #73004



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

### Nutrition Facts

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

#### Amount Per Serving

**Calories** 150    **Calories from Fat** 25

% Daily Value\*

**Total Fat** 3g    5%

Saturated Fat 0.5g    4%

Trans Fat 0g

**Cholesterol** 60mg    21%

**Sodium** 440mg    18%

**Total Carbohydrate** 15g    5%

Dietary Fiber 0g    0%

Sugars 11g

**Protein** 15g

Vitamin A 0%    • Vitamin C 0%

Calcium 2%    • 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# 73004  
Case L x W x H: 17.25" x 13.25" x 13.125"  
Cube: 1.74 TI x HI:8x6 Gr. Cs Wt: 44.79 lb  
Shelf Life: Frozen 12 months at 0°F +/- 10°F  
GTIN# 00856235005149

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

Chicken leg meat, 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), water, isolated soy protein (with less than 2% lecithin), seasoning [water, soy sauce (water, soybeans, salt, sugar, corn starch), sugar, molasses, salt, contains less than 2% of yeast extract, maltodextrin, natural flavor, lactic acid, and xanthan gum], seasoning (sugar, black pepper, ground mustard seeds, ground celery seeds, garlic powder, fructose, xanthan gum, thyme, basil, maltodextrin, autolyzed yeast extract, soybean oil, salt), sodium phosphates, yeast extract.

**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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**CN Equivalency = 2 M/MA**