INNOVASIAN
SPICY ORANGE SHRIMP
8/12oz
KEEP FROZEN
12052
DISTRIBUTED BY:
INNOVASIAN CUISINE ENTERPRISES, INC.
Tukwila, WA 98188
207715
Buh-bye boring. Hello, bold Asian flavor! With InnovAsian meals, you and your family can experience extraordinary Asian dishes in the comfort of your home or office in minutes. Every dish is made with quality ingredients that are sure to spice up the occasion. For bold Asian flavors you can't wait to sink your fork, spoon or chopsticks into, reach for InnovAsian in your freezer.

**Crispy Chicken with Almonds**

CHICKEN TEMPURA WITH A SWEET AND SAVORY GINGER SAUCE TOPPED WITH SLICED ALMONDS

**TRY ME I'M NEW!**

$1 **SAVE NOW**

NET WT 18.5 OZ (1LB 2.5 OZ) 524g
Nutrition Facts

Crispy Chicken with Almonds

Our Crispy Chicken with Almonds puts a whole new spin on mealtime. The chicken tempura is tossed with a sweet and savory ginger sauce. Next, sprinkle in the sliced almonds for a sweet, savory and crunchy dish. Pair this with any of our other delicious side dishes or appetizers for an ultimate mealtime experience.

NO MSG ADDED*

PREPARATION INSTRUCTIONS

OVEN (Preferred Method)
1. Preheat oven to 400°F.
2. Place SAUCE pouch in a bowl of warm water to thaw.
3. Open bag of chicken tempura and empty into an oven-safe container.
4. Bake uncovered for 17-19 minutes.
5. Open SAUCE pouch. Stir in sauce with chicken.
6. Bake for 2-3 additional minutes or until hot**.
7. Prior to serving, sprinkle Almonds over the top.

Chop Tip: To add crunch to your Almonds, toast for 2-3 minutes on a baking sheet.

PAN FRY
1. Place SAUCE pouch in a bowl of warm water to thaw.
2. Add 2 teaspoons of vegetable oil and chicken tempura to skillet or wok. Heat on MEDIUM for 2 minutes.
3. Cover and heat for 6 additional minutes with occasional stirring.
4. Open SAUCE pouch. Stir in sauce with chicken tempura and heat 2 additional minutes or until hot**.
5. Prior to serving, sprinkle Almonds over the top.

AIR FRY
1. Preheat air fryer to 375°F.
2. Open bag of chicken tempura and add to air fryer.
3. Cook for 10-12 minutes, or until hot, shaking or turning halfway through.
4. Open SAUCE pouch into a microwave-safe container.
5. Microwave for 2 minutes, take out of microwave, stir, and microwave for 30 seconds or until hot**.
7. Prior to serving, sprinkle Almonds over the top.

MICROWAVE
1. Place SAUCE pouch in a bowl of warm water to thaw.
2. Open bag of chicken tempura and empty into a microwave-safe container.
3. Microwave on HIGH, uncovered for 3 minutes.
4. Open SAUCE pouch. Stir in sauce with chicken. Heat for 2 additional minutes or until hot**.
5. Prior to serving, sprinkle Almonds over the top.

*Except that which naturally occurs in soy sauce and yeast extract
**Internal temperature should be 165°F for at least 15 seconds. These instructions are guidelines only since individual cooking equipment varies in temperature.