

12052
KEEP FROZEN



50695119120524

SPICY ORANGE SHRIMP
8/12oz

Case Qty 8



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KEEP FROZEN



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SPICY ORANGE
SHRIMP - 8/12oz

DISTRIBUTED BY:
INNOVASIAN CUISINE
ENTERPRISES, INC.
Tukwila, WA 98188

Case Qty 8



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12049_CrispyChickenwithAlmonds
Spec_06APR2022 v2

Die: SUPPLIED 06.07.16

CMA: 19915 Final
RM12049PD-LBL

Crispy Chicken with Almonds

New

INNOVASIAN

Crispy Chicken with Almonds

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

ENTRÉE

12g
Protein
per serving

NO
MSG
ADDED*



Serving Suggestion

TRY ME
I'M NEW!

\$1 SAVE
NOW

CCA

Post Time

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

KEEP FROZEN
PRODUCT MADE
IN THE USA

HEAT THOROUGHLY
*except that which naturally occurs in
soy sauce and yeast extract

INNOVASIAN

Crispy Chicken with Almonds

Nutrition Facts

Serving Size 1 cup (170g)
Servings Per Container: About 3

Amount Per Serving

Calories 360 Calories from Fat 120

% Daily Value*

Total Fat 13g **20%**

Saturated Fat 2g **10%**

Trans Fat 0g

Cholesterol 45mg **15%**

Sodium 940mg **39%**

Total Carbohydrate 46g **15%**

Dietary Fiber 1g **4%**

Sugars 20g

Protein 12g **24%**

Vitamin A 0% • Vitamin C 2%

Calcium 4% • Iron 8%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4

INGREDIENTS: CHICKEN TEMPURA: CHICKEN DARK MEAT, WATER, CORNSTARCH, BLEACHED ENRICHED FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), CONTAINS LESS THAN 2% OF DEXTRIN, EGG WHITES, EGG YOLKS, LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE, MONOCALCIUM PHOSPHATE), MODIFIED POTATO STARCH, NONFAT DRY MILK, RICE FLOUR, SALT, SODIUM PHOSPHATE, XANTHAN GUM. COOKED IN VEGETABLE OIL. **SAUCE:** WATER, SUGAR, SOY SAUCE (WATER, SOYBEANS, WHEAT, SALT), BROWN SUGAR, APPLE CIDER VINEGAR, MODIFIED CORN STARCH, GINGER PUREE, RICE VINEGAR, SESAME OIL, SPICE, CITRIC ACID, CARAMEL COLOR, GARLIC POWDER, XANTHAN GUM, ONION POWDER, YEAST EXTRACT, MALTODEXTRIN, SALT, ALMONDS.

CONTAINS: EGG, MILK, SESAME, SOY, TREE NUTS (ALMONDS), WHEAT.

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INNOVASIAN CUISINE ENTERPRISES, INC.
Tukwila, WA 98188
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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.

Chef's 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**.
6. Stir in sauce with chicken.
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.

NOTE: MICROWAVE OPERATING AT 1200 WATTS. MICROWAVES MAY VARY, ADJUST COOK TIMES TO INDIVIDUAL MICROWAVE.

* 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.