# **WOKERY SHERRY** CHICKEN

27482

Ingredients: Boneless Chicken Thigh Meat Enhanced with up to a 15% solution of Asian Bourbon Glaze (Vegetarian Stir Fry Sauce [Water, Sugar, Soy Sauce (Water, Salt, Soybean, Wheat Flour), Salt, Modified Cornstarch, Yeast Extract, Caramel Color, Natural Flavor], Sugar, Cooking Sherry [Wine, Salt), Cultured Sugar (Cultured Sugar, Vinegar).



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# SAFE HANDLING INSTRUCTIONS

THIS PRODUCT WAS PREPARED FORM INSPECTED AND PASSED MEAT AND/OR POULTRY SOME FOOD PRODUCTS MAY CONTAIN BACTERIA THAT COULD CAUSE ILLNESS IF THE PRODUCT IS MISHANDLED OR COOKED IMPROPERLY. FOR YOUR PROTECTION, FOLLOW THESE SAFE HANDLING INSTRUCTIONS.

KEEP REFRIGERATED OR FROZEN.THAW IN REFRIGERATOR OR MICROWAVE.
KEEP RAW MEAT AND POULTRY SEPARATE FROM OTHER FOODS.
WASH WORKING SURFACES (INCLUDING CUTTING BOARDS), UTENSILS, AND HANDS AFTER TOUCHING RAW MEAT OR POULTRY.

COOK THOROUGHLY.

KEEP HOT FOODS HOT. REFRIGERATE LEFT OVERS IMMEDIATELY OR DISCARD.



Ingredients: Whole Chicken Roaster coated with: Garlic Fennel Seasoning (Spices (Including Fennel), Vinegar, Dehydrated Garlic, Salt, Paprika, Soybean Oil (As a Processing Aid). Not More Than 2% Silicon Dioxide Added to Prevent Caking).

## **Nutrition Facts**

Serving Size 4 oz un	соокеа (112g) 3	oz cooked (85g)
Servings Per Container	varied	varied
Amount Per Serving		
Calories	190	170
Calories from Fat	110	90
	% Daily Value*	% Daily Value*
Total Fat 12g, 9g"	18%	14%
Saturated Fat 4g, 3g	20%	14%
Trans Fat 0g, 0g		
Cholesterol 90mg, 95mg	30%	31%
Sodium 260mg, 105mg	11%	4%
Potassium 290mg, 220mg	8%	6%
Total Carbohydrate 0g, 0g	0%	0%
Dietary Fiber 0g, 0g	0%	0%
Sugars 0g, 0g		
Protein 10a 20a		

% Daily Value\* % Daily Value\*

Protein 19q, 20q

Vitamin A 2% 0%\*\* Vitamin C 0% 0% Calcium 4% 2% Iron 4% 4% \*Percent Daily Values are based on a 2,000 calone det.\*\* Amounts in 3 cooked oz.

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**Never Frozen KEEP REFRIGERATED** 

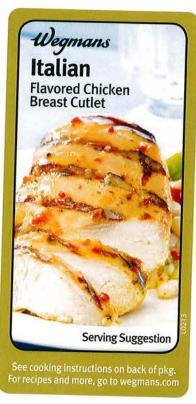
SAFE HANDLING INSTRUCTIONS
THIS PRODUCTIVAS PREPARED FROM INSPECTED AND PASSED MEAT AND OR POUTERY. SOME FOOD PRODUCTS MAY
CONTAIN BUCTERIA THAT COULD CAUSE ILLNESS IF THE PRODUCT IS MISHANDLED OR GOOKED IMPROPERLY. FOR YOUR
PROTECTION, FOLLOW THESE SAFE HANDLING INSTRUCTIONS.

COOK THOROUGHLY.

KEEP HOT FOODS HOT, REFRIGERATE
LEFTOVERS IMMEDIATELY OR OISCARD.

† Nutrition information based on roasting to internal temperature of 165°F.

KEP REFRIGERATED OR PROZENTHWW IN REFRIGERATION KEPP RAWMEAT AND POULTBY SEPARATE FROM OTHER TODOS WASH MORRINGS SERVICES (INSELLOME CUTTING BOUAPDS), UTENSILS, AND HANDS AFTER TOUCHING PAW MEAT OR POULTRY.





Cooking Instructions: Cook to

internal temperature of 165°F to ensure julcy and tender chicken.
Use a digital thermometer.

DO NOT MICROWAVE

IN PACKAGE

LACTOSE GLUTEN FREE FREE

**Nutrition Facts** Serving Size 4 oz uncooked (112g) 3 cooked oz (85g)† Servings Per Container varied varied Amount Per Serving 110 100 Calories Calories from Fat 15 10 % Daily Value\* % Daily Value\* 2% Total Fat 1.5g, 1g\*\* 2% 0% Saturated Fat 0g, 0g 0% Trans Fat 0g, 0g 18% Cholesterol 65mg, 55mg 21% 11% 17% Sodium 410mg, 270mg 0% Total Carbohydrate 1g, 0g 0% 0% Dietary Fiber 0g, 0g Sugars 1g, 0g Protein 24g, 22g % Daily Value\* % Daily Value\* Vitamin A 0%, 0% Vitamin C 2%, 0% 2%, 2% Calcium 0%, 0% Iron Percent Daily Values are based on a 2,000 calorie diet.

Nutritional information is based on cooking to 165°F.

### How to Cook:

Cooking times may vary depending on your equipment.

Grill: Preheat grill on HIGH. Sear 1-3 minutes per side. Turn over; reduce heat to MEDIUM and cook turning several times until internal temperature reaches 165 degrees (check by inserting thermometer halfway into thickest part of cutlet).

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SAFE HANDLING INSTRUCTIONS **Never Frozen** KEEP REFRIGERATED

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KEEP REFRIGERATED OR FROZEN.THAW IN REFRIGERATOR, KEEP RAW MEAT AND POULTRY SEPARATE FROM OTHER FOODS. WASH WORKING SURFACES (INCLUDING CUTTING BOARDS), UTENSILS, AND HANDS AFTER TOUCHING RAW MEAT OR POULTRY.

" Amounts in 3 cooked oz.

COOK THOROUGHLY.

KEEP HOT FOOOS HOT. REFRIGERATE
LEFTOWERS IMMEDIATELY OR DISCARD.





Cooking Instructions: Cook to internal temperature of 165°F to ensure julcy and tender chicken. Use a digital thermometer.

Servings Per Co	ontainer		oked (112g) 3 varied		varied
Dollar go r or o	of Huntron		100100	- 12	direc
Amount Per S	erving				
Calories			140		110
Calories fro	om Fat		40		15
		%	Daily Value*	% Daily	Value*
Total Fat 4.5	ig, 2g**		7%		3%
Saturated	Fat 1g, 0	).5g	5%		3%
Trans Fat	0g, 0g				
Cholestero	60mg, (	65mg	20%		22%
Sodium 440	mg, 270	lmg	18%		11%
Total Carb.	0g, 0g		0%		0%
Dietary Fib	er 0g, 0	g	0%		0%
Sugars 0g	0q				
Protein 25g					
	% Daily V	alue*		% Daily	Value*
Vitamin A		0%**	Vitamin C		2%
Calcium	0%		Iron	-	2%
Percent Daily Values					

**Nutritional information is** based on grilling to 165°F. How to Cook:

Cooking times may vary depending on your equipment. Cook chicken until internal temperature reaches 165 degrees (check by inserting thermometer halfway into the thickest part of the chicken).

Grill: Preheat grill on HIGH. Sear 1-3 minutes per side. Reduce heat to MEDIUM; close lid. Cook 15-20 min turning several times until internal temperature reaches 165 degrees.

Broil: Preheat oven to BROIL. Adjust rack to 6 inches from heat. Place on broiler pan. Broil one side 4-6 minutes. Turn over and cook until internal temperature reaches 165 degrees.

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AND HAVES AFTER TOUCHING RAW MEA! OR POULTRY.

COOK THOROUGHLY.

KEEP HOT FOODS HOT. REFRIGERATE
LEFTOVERS IMMEDIATELY OR DISCARD.