

## **Grilled Sliced Chicken Breast**

Incredibly versatile, this tender and moist dish can be served hot or cold in a wide range of imaginative recipes.

**Item Number:** 1006061

Target Weight: 3.30 lb (average)

Pack Size: 1 Piece/Pouch, 5 Pouches/ Case (average), 5 Pieces/Case (average)

Net Case Weight: 16.50 lb (average)

**Ingredients:** Chicken Breast, Water, Vegetable Oil (canola oil, extra virgin olive oil), Potato Starch, Seasoning (salt, sugar, onion powder, garlic powder, paprika, black pepper, thyme, savory), Chicken Base (chicken meat including natural chicken juices, salt, corn maltodextrin, cane sugar, chicken fat, dried onion, natural flavor, turmeric), Salt, Black Pepper.

#### **HEATING INSTRUCTIONS**

### From Frozen:

Convection Oven: 41 minutes at 350°F

Microwave Oven: 8 minutes 30 seconds (1100 watts)

From Thawed:

Convection Oven: 18 minutes at 350°F Microwave Oven: 3 minutes (1100 watts)

NOTE: HEATING TIMES MAY VARY DUE TO MAKE, MODEL AND TEMPERATURE CALIBRATION OF EQUIPMENT. TO DEFROST THE PRODUCT, PLACE UNDER REFRIGERATION OVERNIGHT.

### **Nutrition Facts**

Serving Size 3 ounces (84g) Servings Per Container Varied

Amount Per Serving	
Calories 170	Calories from Fat 90
	% Daily Value
Total Fat 10g	15%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 390mg	16%
Total Carbohydi	rate 3g 1%
Dietary Fiber 0g	0%
Sugars 0g	

vitamin A 0%	•	vitar	nın
Calcium 0%	•	Iron	0%

Protein 16g

\* 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 Carboydrate		300g	375g
Dietary Fiber		25g	30g
Calories per gram:			

Fat 9 • Carbohydrate 4 • Protein 4



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