PRODUCT DESCRIPTION:

Our Sweet & Sour Chicken Stir Fry is made with tender lighlty dusted chicken and is tosssed in our traditional sweet & sour sauce.

- Bold Asian flavor.
- Better-for-you Minh™ Less Sodium Sauce clings to the chicken: no pooling or sogginess.
- Light dusting does not count as a grain credit for menu flexibility.
- High yield and accurate portion control thanks to consistent piece size.
- Leverages USDA donated foods chicken.
- Six 5-lb. bags of chicken and six 2-lb. bags of sauce in ever kit for easy preparation just heat and serve.

MENU APPLICATIONS:

- Serve as your mainline Asian-style entrée.
- Use to create Asian-style wraps, sandwiches, bowls and more.

CHILD NUTRITION INFORMATION:

087508 -Contents of this case (672 oz.) provides 240 servings. Each 2.80 oz. portion (by weight) of Sweet and Sour Chicken Stir Fry (2.00 oz. of breaded dark meat chicken and 0.80 oz. of sauce) provides 2.00 oz equivalent meat/meat alternate for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 06-13.)

HARD BID SPECIFICATIONS:

MINH® Sweet & Sour Chicken (lightly dusted) Stir Fry Kit must provide 2.00 oz. equivalent meat/meat alternate, Portion to provide a minimum of 140 calories with no more than 9 fat grams. Must contain a minimum of -1 grams of fiber and less than 250 of sodium. Case pack of 240 per case.

CN Label required. Acceptable Brand: MINH® 69016

PREP INSTRUCTIONS:

Chicken PLACE 1 BAG OF CHICKEN ONTO A LARGE SHEET PAN LINED WITH PARCHMENT PAPER. COOK IN A PRE-HEATED CONVECTION OVEN AT 350°F, FOR 15-20 MINUTES, Sauce - Stove Top BRING A LARGE POT OF WATER TO BOIL. SUBMERGE ONE BAG IN BOILING WATER AND BOIL FOR 20 MINUTES IF FROZEN OR 15 MINUTES IF REFRIGERATED. Sauce - Steam PLACE FROZEN SAUCE IN A 2-INCH STEAMABLE PAN. STEAM SAUCE FOR APPROXIMATELY 5 MINUTES IN COMBI OVEN, MIX: USE 1 BAG OF BAKED CHICKEN TO 1 BAG OF HEATED SAUCE. SERVE IMMEDIATELY.

Cooking Method	Temp	Time	Instructions
Convection Oven	350 °F	15-20 MIN	Prepare from frozen state
Stove Top	165 °F	15-20 MIN	Prepare from frozen state
Steam	165 °F	5 MIN	Prepare from frozen state

SHIPPING INFO / SHELF LIFE:

SHIPPING INFO:

10072180690163
44.00
42.00
2.80
1.87
16.69 x 14.44 x 13.38
18
6
3
365

ALLERGENS:

Eggs or its Derivatives, Wheat or its Derivatives, Soy or its Derivatives, and Fish Protein.



INGREDIENTS:

INGREDIENTS: COOKED BREADED DARK MEAT CHICKEN (BONELESS, SKINLESS DARK MEAT CHICKEN, WHEAT FLOUR, CHICKEN BROTH, DRIED WHOLE EGG, CONTAINS 2% OR LESS OF THE FOLLOWING: DEXTROSE, FLAVORINGS, ISOLATED SOY PROTEIN, SALT, WHEAT GLUTEN . BREADING SET IN VEGETABLE OIL); SAUCE (SUGAR, WATER, VINEGAR, TOMATO PASTE, SOY SAUCE [WATER, WHEAT, SOYBEANS, SALT, LACTIC ACID, AND LESS THAN 0.10% SODIUM BENZOATE AS A PRESERVATIVE], MODIFIED FOOD STARCH, CONTAINS 2% OR LESS OF: WORCESTERSHIRE SAUCE [DISTILLED VINEGAR, MOLASSES, CORN SYRUP, WATER, SALT, CARAMEL COLOR, SUGAR, SPICES, ANCHOVIES, NATURAL FLAVOR (CONTAINS SOY), TAMARIND], GARLIC POWDER, CITRIC ACID, SALT, OLEORESIN PAPRIKA).



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NUTRITION INFORMATION:

Serving Size:	2 oz of chicken with .8 oz of sauce (79g)	-
Serving Size (grams):	79	-
Serving Size (weight oz):	2.8	-
Eaches/Case:	12	-
Inner Packs/Case:	12	-
Servings/Case:	240	-
Calories:	170	-
Calories From Fat:	70	-
Calories From Saturated Fat:	13.5	-
Total Fat:	7	11%
Saturated Fat:	1.5	8%
Trans Fat:	0	-
Cholesterol:	60	20%
Sodium:	150	6%
Potassium:	20	1%
Total Carbohydrate:	10	3%
Total Dietary Fiber:	0	1%
Sugars:	7	-
Protein:	14	-
Vitamin A:	-	0%
Vitamin C:	-	0%
Calcium:	-	0%
Iron:	-	4%
Whole Grain:	-	-

^{*} Percent Daily Values are based on a 2,000 calorie diet.



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