

Nutrition Facts Serving Size 4 pieces (92g)	
Servings Per Container Ab	out 25
Amount Per Serving	
Calories 220 Calories from Fa	t 110
% Daily Value*	
Total Fat 12g	18%
Saturated Fat 2g	10%
Trans Fat 0g	
Cholesterol 30mg	10%
Sodium 390mg	16%
Total Carbohydrate 14g	5%
Dietary Fiber 2g	8%
Sugars 0g	
Protein 13g 26%	
Vitamin A	0%
Vitamin C	0%
Calcium	40%
Iron	15%

## **Ingredients**

BONELESS SKINLESS CHICKEN BREAST WITH RIB MEAT, WATER, WHOLE WHEAT FLOUR, ISOLATED SOY PROTEIN, ENRICHED AND/OR BLEACHED WHEAT FLOUR (NIACIN (VITAMIN B3), REDUCED IRON, THIAMINE MONONITRATE (VITAMIN B1), RIBOFLAVIN (VITAMIN B2), FOLIC ACID), TEXTURED SOY PROTEIN CONCENTRATE, WHOLE GRAIN YELLOW CORN FLOUR. CONTAINS 2% OR LESS OF THE FOLLOWING: CALCIUM CARBONATE, CORN STARCH, SALT, CANOLA OIL, YELLOW CORN FLOUR, YEAST, DEXTROSE, SPICES, SUGAR, SEA SALT, FLAX MEAL, EXTRACTIVE OF PAPRIKA, NATURAL FLAVOR, GUAR GUM, GARLIC POWDER, ONION POWDER, IRON.

## Heating Instructions

EATING INSTRUCTIONS: Do not defrost. Heat this product from the frozen state. Since appliances may vary in power. These instructions are guidelines only. Internatl temperature should reach 165F.

CONVENTIONAL OVEN: Preheat oven to 425°F. Heat for 8 t0 10 minutes.

MICROWAVE OVEN: Heat on high power for 2 minutes for 6 pieces. Turn product halfway through cooking time. Let stand 1 minute before serving.

FRYER: Preheat oil to 350°F and fry for 1 to 1<sup>1</sup>/<sub>2</sub> minutes.

Toaster oven: preheat oven to 425F. Heat for 10 to 12 minutes.

\*The information presented herein is based on laboratory work; therefore the data may vary with the final copy.

RD samples may contain traces of egg or milk ingredients since experimental kitchen isn't an area under control for allergens.

 $\textbf{UPC}:\ 10064563221132$ 

## 22129 CN no 090234

Four 0.81 oz chicken breast patty fritters with rib meat provide 2.00 oz equivalent meat/meat alternate and 1.00 oz equivalent grains for Child Nutrition Meal Pattern Requirements.