

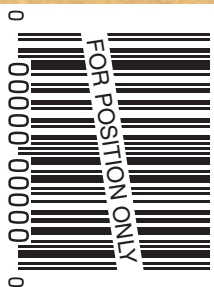
original
seasoning
blend

New!

Emeril'sTM
CHICKEN

NET WT
1.38 OZ
(39.1 g)

serving
suggestion



For more great recipes visit:
www.bgfoods.com/emerils
Distributed by: B&G Foods, Inc.
Parsippany, NJ 07054 USA © 2008
Emeril'sTM licensed by Emeril's
Food of Love Productions

INGREDIENTS: CORNSTARCH, DEXTROSE, NATURAL FLAVORS (AUTOCLYZED YEAST EXTRACT, CHICKEN FAT), SEA SALT, ROAST CHICKEN FLAVOR (HYDROLYZED SOY PROTEIN, HYDROLYZED CORN GLUTEN, YEAST EXTRACT, AMMONIUM CHLORIDE, TARTARIC ACID, PARTIALLY HYDROGENATED SOYBEAN OIL), NONFAT DRY MILK, DEHYDRATED ONION, DEHYDRATED GARLIC, SPICES, SUNFLOWER OIL, SUGAR, CARAMEL COLOR, SILICON DIOXIDE (ANTI-CAKE), DEHYDRATED CARROTS,
CONTAINS SOY, MILK

Amount Per Serving	% Daily Value*
Total Fat 0g	0%
Trans Fat 0g	
Sodium 250mg	10%
Total Carbohydrate 3g	1%
Sugars less than 1g	
Protein 0g	

* Percent Daily Values are based on a 2,000 calorie diet.
Not a significant source of fat, saturated fat, trans fat, cholesterol, dietary fiber, vitamin A, vitamin C, calcium or iron.

Nutrition Facts

Serving Size: 2 ½ tsp. (5g)
Servings: About 8

Calories 15

Place chicken and vegetables, if desired into a slow cooker. Combine 1 pouch of Emeril's Chicken Seasoning Blend with 1 cup of water. Stir well. Pour over chicken. Put lid on slow cooker and cook on low for 6-8 hours or on high for 4 hours, or until the internal temperature of the thickest piece of chicken reaches 165°F. The thighs and legs usually take longer to cook.

EMERIL'S SLOW COOKER CHICKEN



Preheat oven to 350°F. Rinse chicken under cold running water. Shake off any excess water but do not dry. Place chicken in a roasting pan and sprinkle with Emeril's Chicken Seasoning Blend. Bake until the chicken reaches an internal temperature of 165°F. To properly insert a roasting thermometer in a whole bird, place it in the inner thigh area near the breast of the bird, but not touching bone.

EMERIL'S ROASTED CHICKEN



TEAR HERE

10.5"

4.375"