



# Kung Pao Chicken

## DESCRIPTION:

Chicken chunks dipped in our secret batter. Cooked to a golden crisp and then smothered in our kickin' Kung Pao Sauce. Works great for school lunches.

## FOOD BASED EQUIVALENCY:

A 4 oz serving provides 2 servings of meat and 3/4 serving of bread.

## HEATING INSTRUCTIONS:

- Bake in sheet pan @ 395° for approx. 19 min.
- Place in mixing bowl and toss with sauce.

## INGREDIENTS:

**BATTERED CHICKEN CHUNKS:** Chicken dark meat (contains up to 15% water, salt and sodium phosphate), water, enriched flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), corn starch, soy sauce (water, wheat, soybean, salt, sodium benzoate [less than 1/10 of 1% as a preservative]), yellow corn flour, sodium polyphosphate, salt, vegetable oil, spice, dried egg (less than 2% sodium silicoaluminate as an anti-caking agent).

**SAUCE:** Water, Yamasa Less Salt Soy Sauce (Water, Wheat, Soybeans, Salt, Alcohol, Vinegar, Lactic Acid), Sugar, Ginger Puree (Ginger, Water, Citric Acid), Corn Starch Modified, Garlic Puree (Garlic, Citric Acid), Sesame Oil, Cooked Chicken Powder (Cooked Chicken, Rosemary Extract), Onion Powder, Red Chili Pepper Coarse, White Pepper, Xanthan Gum, Cayenne Pepper, Sodium Benzoate, Potassium Sorbate, and Citric Acid.

**Contains: WHEAT, EGGS, SOY.**  
**NO TRANS FAT**  
**NO MSG**

\*Actual Nutritional Facts may vary depending on preparation



**Battered Chicken & Kung Pao Sauce**

Nutrition Facts	
Serving Size 3.92 oz. (111g)	
Amount Per Serving	
<b>Calories</b> 140	Calories from Fat 30
%Daily Value*	
<b>Total Fat</b> 3.5g	<b>5%</b>
Saturated Fat 2g	<b>10%</b>
Trans Fat 0g	
<b>Cholesterol</b> 50mg	<b>16%</b>
<b>Sodium</b> 520mg	<b>22%</b>
<b>Total Carbohydrate</b> 10g	<b>3%</b>
Dietary Fiber 0g	<b>0%</b>
Sugars 4g	
<b>Protein</b> 14g	
Vitamin A 2%	Vitamin C 0%
Calcium 0%	Iron 6%
* 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 Carb	300g 375g
Dietary Fiber	25g 30g

I certify this information is true and correct:

  
John A. Barros  
V.P. Product Management

Feb. 8, 2011  
Date

Product Code	Description	U/M	Count	Lbs	Total Weight
OFC-2111	Battered Chicken	10 lb	1	10	14 lbs
---	Kung Pao Sauce	2 lb	2	4	(commercial)
COM-0113	Battered Chicken	10 lb	3	30	42 lbs
---	Kung Pao Sauce	2 lb	6	12	(commercial)
CMDTY-0113	Battered Chicken	10 lb	3	30	42 lbs
---	Kung Pao Sauce	2 lb	6	12	(commodity)

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