



CHEF'S
COMMISSARY™
CREATIVE CULINARY SOLUTIONS

Southwest Style Spring Roll with Chicken

Chicken, Peppers, Black Beans, Sautéed Corn and Spices wrapped in a Spring Roll Skin

PRODUCT SPECIFICATIONS

Product ID 1007
Case Count 100

Ingredients

Spring Roll Skin: Enriched wheat flour (wheat flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), water, salt, soybean oil, less than 0.5% of leavening (sodium metaphosphate, sodium carbonate, potassium carbonate, sodium polyphosphate, sodium phosphate, sodium pyrophosphate), mono-and diglycerides, polysorbate 60, soy lecithin, acetic acid, sodium benzoate, citric acid, propyl gallate. Contains: Wheat, Soy

Filling: Chicken Meat (breast and thigh, canola oil, garlic, spices, salt, sugar), Black Beans, Peppers, Onion, Corn, Contains 2% or Less of the Following: Eggs, White Wine, Canola Oil, Garlic, Cilantro, Vinegar (white wine vinegar, sodium metabisulphite (as a preservative), Casein (milk), Salt, Sugar, Spices, Dusted with Flour to Prevent Sticking (bleached wheat flour, malted barley flour, niacin, iron, potassium, bromated, thiamin mononitrate, riboflavin, folic acid).



Allergens

Contains: Dairy, Eggs, Wheat, Soy



This item is processed in a facility that also processes peanuts and wheat, and their derivatives.

Cooking and Handling Instructions

PRODUCT MUST BE FULLY COOKED BEFORE SERVING

From frozen, deep fry in preheated 375-400°F oil for 7-12 minutes or until skin is golden brown and internal temperature reaches 165°F. Let rest 10-15 minutes before serving. Discard all leftovers.

*Cooking times may vary based on equipment characteristics

