



CHEF'S
COMMISSARY™
CREATIVE CULINARY SOLUTIONS

Chicken Empanada

Chicken, Onions, Peppers, Cheddar Cheese and Cilantro wrapped in flaky Housemade Dough

PRODUCT SPECIFICATIONS

Product ID 1010
Case Count 100

Ingredients

Dough: Flour (bleached wheat flour, malted barley flour, niacin, iron, potassium, bromated, thiamin mononitrate, riboflavin, folic acid) Water, Lard (with BHA, BHT and Citric acid added as preservative) Butter (pasteurized cream, natural flavorings), Salt.

Filling: Chicken (breast and thigh baked with spices, canola oil, salt, sugar), Peppers, Onion, Cheddar Cheese (pasteurized milk, cheese culture, salt, enzymes, annatto (veg. color), potato starch and powdered cellulose added to prevent caking), Contains 2% or Less of the Following: Eggs, Cilantro, Garlic, Canola oil, Salt, Spices.



Allergens

Contains: Milk, Wheat, Eggs



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

Deep Fry (preferred method)

From frozen, deep fry in preheated 350-375°F oil for 5-7 minutes or until dough is golden brown and internal temperature reaches 165°F. If dough is cooked before filling is hot, place on paper-lined sheet pan and continue to bake until internal temperature reaches 165°F. Let rest 10-15 minutes before serving. Discard all leftovers.

Convection Oven

From frozen, place on paper-lined sheet pan, apply egg wash and bake in a preheated 375-400°F convection oven for 10-12 minutes or until dough is cooked and internal temperature reaches 165°F. Let rest 10-15 minutes before serving. Discard all leftovers.

