

Braised Half Chicken with Lemon Demi Sauce



Tender, fully cooked bone-in half chicken paired with a classic lemon demi sauce.



INGREDIENTS:

Fully Cooked Chicken Halves, Demi-Glace De Poulet Classic (Chicken Stock (Water, Roasted Chicken Bones, Carrots, Onions, Celery, Parsley Stems, Thyme, Bay Leaves), Demi Mix (Food Starch Modified, Natural Flavor (With Chicken Broth, Torula Yeast, Monosodium Phosphate, Glutamic Acid, Thiamine Hydrochloride), Autolyzed Yeast Extract, Maltodextrin, Rendered Turkey Fat, Sugar, Salt, Dehydrated Chicken Broth, Gelatin, Tomato Powder, Hydrolyzed Corn Protein, Onion Powder, Xanthan Gum, Carrot Powder, Dehydrated Garlic, Disodium Inosinate, Disodium Guanylate, Extract Of Carrot)), Lemon Fruit Puree (Lemon Juice And Pulp, Sugar), Kosher Salt, Lemon Peel, Black Pepper, Paprika, Granulated Garlic Powder).

Nutrition Facts	
servings per container	
Serving size	(100g)
Amount per serving	
Calories	160
	% Daily Value*
Total Fat 8g	10%
Saturated Fat 2.5g	13%
Trans Fat 0g	
Cholesterol 55mg	18%
Sodium 390mg	17%
Total Carbohydrate 3g	1%
Dietary Fiber 1g	4%
Total Sugars 1g	
Includes 0g Added Sugars	0%
Protein 17g	
Vitamin D 1mcg	6%
Calcium 12mg	0%
Iron 1mg	6%
Potassium 250mg	6%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

* Pouch weight: approx. 1.57 lbs (including 3oz demi)

CODE	GTIN	PACK SIZE	SHELF LIFE
591	90185359000567	14 pouches*/case	18 months from manufacture

HEATING INSTRUCTIONS:

Thaw Chicken under refrigeration then remove Chicken from pouch and reserve Demi Sauce. Place Chicken on a sheet pan and heat in preheated oven at 400 degrees for 12 – 15 minutes until skin is crisp and brown. Heat reserved Demi Sauce and strain for optimal presentation. Serve with cooked Chicken.

PALLET CONFIGURATIONS: 8 x 7 (56 cases)

CASE DIMENSIONS: 15.25" x 8.625" x 10"