

Cream of Chicken with Wild Rice



Slow-simmered chicken, wild rice, sautéed mushrooms and California carrots in a roux-thickened chicken stock with light cream and a pinch of thyme.



Contains Milk.

INGREDIENTS:

Chicken Stock (water, chicken bones, onions, celery, carrots, sea salt, garlic, parsley, white pepper, thyme, bay leaves, marjoram), Chicken Meat, Chicken Fat, Light Cream (milk, cream), Onions, Carrots, Celery, Rice Flour, Water, Mushrooms, Wild Rice, Sherry Wine (contains sulfites), Rice Starch, Parboiled Long Grain Rice, Sea Salt, Garlic, Thyme, White Pepper, Pepper Sauce (distilled vinegar, red pepper, salt), Bay Leaves.

Nutrition Facts	
Serving size	1 Cup (245g)
Amount per serving	
Calories	270
	% Daily Value*
Total Fat 19g	24%
Saturated Fat 6g	30%
Trans Fat 0g	
Cholesterol 40mg	13%
Sodium 790mg	34%
Total Carbohydrate 18g	7%
Dietary Fiber 1g	4%
Total Sugars 2g	
Includes 0g Added Sugars	0%
Protein 8g	
Vitamin D 1mcg	6%
Calcium 35mg	2%
Iron 1mg	6%
Potassium 285mg	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.

MFG CODE	RECIPE CODE	GTIN	PACK SIZE	SHELF LIFE
700211	500169	00667978047125	4-4# Bags/Case	15 months from manufacture

FROZEN HANDLING INSTRUCTIONS:

Hold at a frozen state 0-15°F until time of use. Thaw under refrigeration for approximately 24-36 hours at or below 40°F. Heat to 165°F as quickly as possible by placing pouches in a water bath, kept preferably around 180 -190°F or by pouring thawed product into double boiler (stirring constantly to avoid scalding).

PALLET CONFIGURATIONS: 17 x 6 (102) **CASE DIMENSIONS:** 11.8125" x 9.3125" x 5.875"