



Chicken with Vegetable Egg Rolls

Premium Cuts of Fresh Ground Chicken Mixed with a Perfect Blend of Fresh Vegetables and Tasty Authentic Asian Seasoning all Wrapped with our Traditional Crispy Egg Roll Crust



SERVING SUGGESTIONS

- Cut On Bias With Your Favorite Dipping Sauce
- Place Whole In Wax Paper Bag To Go
- 3 Ounce Portion Size
- Great Appetizer Item
- Dippable In Any Side Sauce
- Great Flavor In Appetizer Size
- Crispy Egg Roll Skin
- Able To Be Deep Fried, Air Fried, or Baked

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KEEP FROZEN



HEATING INSTRUCTIONS

Deep Fryer 350°F
Frozen 6-7 min
Thawed 4 min

Conventional Oven 400°F
8-9 minutes each side

Airfry: Frozen 400°F – 12-15 minutes

Heat to Internal Temperature of 165°F

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INGREDIENTS

FILLING: Cabbage, Chicken Dark Meat, Carrot, Textured Vegetableprotein (Soy Monoitrate, Pyridoxine Hydrochloride, Riboflavin And Cyanocobalamn), Sugar, Salt, Methylcellulose, Monosodium Glutimate, Modified Food Starch, Vegetable Oil, Garlic Powder, Black Pepper, Xanthan Gum.

CRUST: Egg Roll Wrapper (Bleached Wheat Flour Enriched [Niacin, Reduced Iron, Thiamine Monoitrate, Riboflavin, Folic Acid, Malted Barley Flour, Potassium Bromate], Water, Salt, Corn Starch, Ascorbic And Citric Acid As Antioxidant, Potassium Sorbate As Preservative. FD&C Yellow #5 & #6.

Allergens: Wheat, Soy, Egg, Monosodium Glutimate

Nutrition Facts

varies servings per container

Serving size (85g)

Amount Per Serving

Calories **160**

% Daily Value*

Total Fat 3g **4%**

Saturated Fat 0.5g **3%**

Trans Fat 0g **0%**

Cholesterol 10mg **3%**

Sodium 290mg **13%**

Total Carbohydrate 26g **9%**

Dietary Fiber 2g **7%**

Total Sugars 4g

Includes 0g Added Sugars **0%**

Protein 7g

Vitamin D 0mcg **0%**

Calcium 23mg **8%**

Iron 1mg **2%**

Potassium 181mg **4%**

* 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.