



Culinary Master
160586 - Bourbon & Boursin Chicken

Tender chunks of chicken breast are marinated in bourbon, brown sugar and soy sauce. Boursin cheese is then added and the whole wrapped in a flaky puff pastry.
Cooking Instructions: from frozen, on a parchment lined or well greased baking sheet, bake at 400 for 13 to 15 minutes.



* Benefits

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Ingredients

Chicken, puff pastry (enriched flour, unbleached wheat flour, unsalted butter, water, sugar, salt), leeks, heavy cream (carrageenan, mono and diglycerides(), cheese (part skim milk, cheese cultures, salt, enzymes), shallot, bourbon, liquid eggs (whole eggs, citric acid), salt, pepper.

⚠ Allergens

Contains:

🥚 eggs 🥛 milk 🥥 soy 🌾 wheat

Free From:

🦀 crustaceans 🐟 fish 🥜 peanuts
🌳 tree nuts

Nutrition Facts

Servings per Container

Serving size

Amount per serving

Calories

% Daily Value*

Total Fat %

Saturated Fat %

Trans Fat

Cholesterol %

Sodium %

Total Carbohydrate %

Dietary Fiber %

Total Sugars

Includes Added Sugar %

Protein

Vitamin D %

Calcium %

Iron %

Potassium %

* The % Daily Value (DV) 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.

Handling Suggestions

direct to freezer

Serving Suggestions

finger food

Prep & Cooking Suggestions

Place on parchment lined baking tray 1 inch apart. Bake at 400* for 12-15 minutes until golden brown and flakey.

📝 Product Specifications

Brand	Manufacturer	Product Category
Culinary Master	Culinary Master	Cheese Spread & Cold Pack Cheese

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	160586	160586	10820581288867		100/1 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
7.5lb	6.25lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
16.5in	9.5in	4in	0.36ft3	10x10	180days	-2°F / -5°F



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Nutrition Analysis - By Measure

Calories		Total Fat		Sodium	
Protein		Trans Fats		Calcium	
Total Carbohydrates...		Saturated Fat		Iron	
Sugars		Added Sugars		Potassium	
Dietary Fiber		Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol			
Vitamin A(IU)•		Vitamin D		Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12•	
Monosodium		Sulphites		Nitrates	

Additional Images

