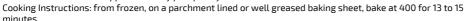


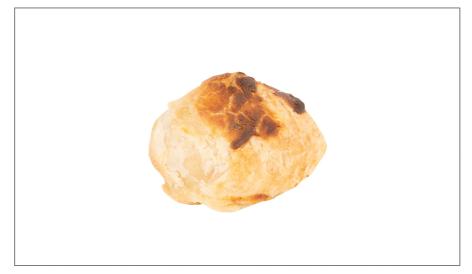
#### **Culinary Master**

#### 160586 - Bourbon & Boursin Chicken









#### \* Benefits

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.

### 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.

A Allergens

#### **Contains:**









#### ((iii)) 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	TIxHI	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







