Kabobs

21121 - **Chicken Guajillo Mole Skewer**

Chicken Guajillo Mole & Plantain Skewer

Benefits

Chicken thigh meat, marinated in a Guajillo pepper mole sauce, paired with a slice of plantain and a fresh hand-sliced Poblano pepper.

Recent hors doeuvre / appetizer requests with dining patrons is for small, intense flavor experiences. To address this interest for flavor intensity, and continued desire for authentic ethnic cuisine, Kabobs Chicken Guajillo Mole & Plantain Skewer provides a visual and robust flavor in a single bite. Our culinary team takes the savory flavors of chicken thigh meat, marinated in Guajillo peppers, cocoa beans, cilantro, garlic, and fresh squeezed lime, and hand threads the chicken with a sweet plantain and fresh slice of Poblano pepper. The result is a truly unique dining experience combining the perfect amount of heat intensity with sweet and savory profiles.

Chicken thigh meat. Increase hold time for chaffing dishes / warming apparatuses
Smaller skewered item. Great visual with mini paddle bamboo skewer
Inspired by traditional Latin American cuisine
Gluten-Friendly product
Excellent plain, or could be paired with a sweet mole sauce drizzle. Item could be used as action station, paired with beans and rice, or petite tacos.

Ingredients

chicken thigh meat, sweet plantain slices, poblano peppers

Allergens

Contains:

soy

Free From:

crustaceans, eggs, fish, milk, peanuts, tree nuts, wheat

Nutrition Facts

Servings per Container	**33**
Serving size	**3.0EA (3EA)**

Amount per serving

Calories **80**

	% Daily Value*
Total Fat 2g	**3%**
Saturated Fat 0g	**0%**
Trans Fat	
Cholesterol 35mg	**12%**
Sodium 360mg	**16%**
Total Carbohydrate 8g	**3%**
Dietary Fiber 1g	**4%**
Total Sugars 3g	
Includes 0g Added Sugar	**0%**
Protein 9g	
Vitamin D 0mcg	**0%**
Calcium 2mg	**0%**
Iron 4mg	**22%**
Potassium 0mg	**0%**

* 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

Keep Frozen

Serving Suggestions

Excellent plain, or could be paired with a sweet mole sauce drizzle. Item could be used as action station, paired with beans and rice, or petite tacos.

Prep & Cooking Suggestions

From frozen bake in a pre-heated 350F convection oven for 6-8 minutes or until internal temperature reaches 165F as measured by use of a thermometer.

Product Specifications

Brand	Manufacturer
Kabobs	Kabobs

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	K2112	21121	00745378211206		100/0.9 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
6.88lb	5.63lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
16.5in	9.25in	6in	0.53ft3	10x8	269days	-5°F / -2°F

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Nutrition Analysis - By Measure

Calories	80	Total Fat	2g	Sodium	360mg
Protein	9	Trans Fats		Calcium	2mg
Total Carbohydrates•••	8g	Saturated Fat	0g	Iron	4mg
Sugars	3g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	1g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	35mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12•	
Monosodium		Sulphites		Nitrates	

Additional Images

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