21121 - Chicken Guajillo Mole Skewer

Chicken Guajillo Mole & Plantain Skewer





* Benefits

eat, marinated in a Guajillo pepper mole sauce, paired with a slice of plantain and a fresh hand-sliced Poblanc

Recent hors doesure / 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 & Plantans Stewer provides a visual and robust flavor in a single bite. Our culinary team takes the savory flavors of richizen thigh mext, marinated in Guajillo peoples, cocco beans, clearing series, and fresh squeezed lime, and hand threads the chicken with a sweet plantan and fresh sits do richizen thigh series of the string the strip visual series of the strip of the strip of the strip with sweet and savory profiles.

meat. Increase hold time for chaffing dishes / warming appa red item. Great visual with mini paddle bamboo skewer ditional Latin American cuisine

Ingredients

A Allergens

chicken thigh meat, sweet plantain slices, poblano peppers

Contains:



Free From:









Nutrition Facts

Servings per Container 3.0EA (3EA) Serving size

Amount per serving Calories

80

| Outories | 00 |
|-------------------------|------------|
| % Da | ily Value* |
| Total Fat 2g | 3% |
| Saturated Fat 0g | 0% |
| Trans Fat 0g | |
| Cholesterol 35mg | 11% |
| Sodium 360mg | 15% |
| Total Carbohydrate 8g | 3% |
| Dietary Fiber 1g | 3% |
| Total Sugars 3g | |
| Includes 0g Added Sugar | 0% |
| Protein 9g | |
| Vitamin D 0mcg | 0% |
| Calcium 2mg | 2% |
| Iron 4mg | 4% |
| 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

Product Specifications

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.

| | Brand | Manufacturer |
|--------|--------|--------------|
| Kabobs | 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 |





Kabobs

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Nutrition Analysis - By Measure

| Calories | 80 | Total Fat | 2g | Sodium | 360mg |
|------------------------|----|---------------------|------|----------------|-------|
| Protein | 9 | Trans Fats | 0g | 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-1 2• | |
| Monosodium | | Sulphites | | Nitrates | |



Additional Images



