



# 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

Conventional Oven 400°F

Frozen 6-7 min  
Thawed 4 min

8-9 min, each side

Airfry: Frozen 400°F – 13-15 minutes

Heat to Internal Temperature of 165°F



## Chicken with Vegetable Egg Rolls

### INGREDIENTS:

**FILLING:** Cabbage, Chicken, Carrot, Textured Vegetable Protein(Soy Mononitrate, Pyridoxine Hydrochloride, Riboflavin And Cyanocobalamin), Celery, Onion, Sugar, Salt, Starch, Methylcellulose, Yeast Extract, Vegetable Oil, Garlic Powder, Black Pepper.

**CRUST:** Bleached Wheat Flour Enriched [Niacin,Reduced Iron,Thiamine Mononitrate, Riboflavin, Folic Acid, Malted Barley Flour, Potassium Bromate], Water, Egg, Salt, Corn Starch, Soy Lecithin, FD&C Yellow #5 & #6, Less Than 0.1 of 1% Sodium Benzoate As A Preservative.

**Allergens: Wheat, Soy, Milk**

## 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.