



SOUTHWESTERN STYLE CHICKEN TORNADOS

86737

Case Pack	3/8/3 oz
Net Case WT(lbs)	4.5
Gross Case WT(lbs)	5.26
Case Cube	0.276
Case Dimensions	4.88 x 7.94 x 12.31
Tier and High	20 x 9
Cases per Pallet	180
Sell Unit UPC	
Master Case UPC	1 00 71007 86737 5



Ingredients

Ingredients: Water, Wheat flour (enriched with niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), Process Monterey jack cheese with peppers product (Monterey jack and American cheese [milk, bacterial culture, salt, microbial enzyme), water, modified potato starch, palm oil, jalapeno peppers, sodium phosphate, whey, partly skimmed milk, salt), Cooked chicken loaf (chicken, water, modified cornstarch, salt, sodium phosphate), Vegetable oil (soybean and/or canola and/or corn oil), Spinach, Red bell pepper, Cooked black beans, Batter mix (enriched wheat flour [enriched with niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid], yellow corn flour, spices, salt, jalapeno pepper, baking powder, guar gum, oleoresin paprika and turmeric, natural flavor), Corn, Sugar (maltodextrin, dextrose, sugar), Jalapeno peppers (jalapenos, salt, acetic acid, calcium chloride), Textured soy flour (with caramel colour), Modified corn starch, Salt, Guar gum, Lactic acid, Spices, Garlic (with citric acid), Ground chili pepper, Smoke flavour powder (maltodextrin powder, natural hickory smoke flavour), Cilantro flavor (glyceryl triacetate, ethyl alcohol, natural flavors), Dough conditioners (yeast, wheat gluten, sugar, modified potato starch, sodium metabisulphite).

Contains: Wheat, Milk, Soy

Nutrition Facts

Serving Size 1 Piece (85g)

Servings Per Container 24

Amount Per Serving

Calories 170 **Calories from Fat** 60

% Daily Value *

Total Fat 6g 9%

Saturated Fat 1g 5%

Trans Fat 0g

Cholesterol 5mg 2%

Sodium 320mg 13%

Total Carbohydrate 24g 8%

Dietary Fiber 2g 8%

Sugars 1g

Protein 6g

Vitamin A 10% • **Vitamin C** 4%

Calcium 4% • **Iron** 8%

* Percent Daily Values based on a 2,000 Calorie Diet.

Cooking Instructions

Roller Grill from frozen

TORNADOS SHOULD BE COOKED TO AN INTERNAL TEMPERATURE THAT REACHES OR EXCEEDS 161° F. EQUIPMENT PERFORMANCE MAY VARY, ADJUST TIME AND TEMPERATURE ACCORDINGLY.

Conventional oven from frozen

PREHEAT OVEN TO 350° F

COOK FOR 25 MINUTES

PREHEAT OVEN TO APPROPRIATE TEMPERATURE SHOWN IN CHART.

PLACE TORNADOS ON COOKING SHEET THAT HAS BEEN LINED WITH PARCHMENT PAPER OR LIGHTLY COATED WITH COOKING SPRAY.

PLACE IN PREHEATED OVEN FOR TIME SHOWN IN CHART, OR UNTIL 161°F IS ACHIEVED.

CHECK TEMPERATURE AND IF NECESSARY, CONTINUE COOKING UNTIL INTERNAL CORE TEMPERATURE REACHES OR EXCEEDS 161°F.

Conventional oven from thawed

PREHEAT OVEN TO 450° F

COOK FOR 12 MINUTES

PREHEAT OVEN TO APPROPRIATE TEMPERATURE SHOWN IN CHART.

PLACE TORNADOS ON COOKING SHEET THAT HAS BEEN LINED WITH PARCHMENT PAPER OR LIGHTLY COATED WITH COOKING SPRAY.

PLACE IN PREHEATED OVEN FOR TIME SHOWN IN CHART, OR UNTIL 161°F IS ACHIEVED.

CHECK TEMPERATURE AND IF NECESSARY, CONTINUE COOKING UNTIL INTERNAL CORE TEMPERATURE REACHES OR EXCEEDS 161°F.

Convection oven from frozen

PREHEAT OVEN TO 325° F, SET FAN TO HI

COOK FOR 15 MINUTES

PREHEAT OVEN TO APPROPRIATE TEMPERATURE SHOWN IN CHART.

PLACE TORNADOS ON COOKING SHEET THAT HAS BEEN LINED WITH PARCHMENT PAPER OR LIGHTLY COATED WITH COOKING SPRAY.

PLACE IN PREHEATED OVEN FOR TIME SHOWN IN CHART, OR UNTIL 161°F IS ACHIEVED. CHECK TEMPERATURE AND IF NECESSARY, CONTINUE COOKING UNTIL INTERNAL CORE TEMPERATURE REACHES OR EXCEEDS 161°F.

Convection oven from thawed

PREHEAT OVEN TO 325° F, SET FAN TO HI

COOK FOR 12 MINUTES

PREHEAT OVEN TO APPROPRIATE TEMPERATURE SHOWN IN CHART.

PLACE TORNADOS ON COOKING SHEET THAT HAS BEEN LINED WITH PARCHMENT PAPER OR LIGHTLY COATED WITH COOKING SPRAY.

PLACE IN PREHEATED OVEN FOR TIME SHOWN IN CHART, OR UNTIL 161°F IS ACHIEVED. CHECK TEMPERATURE AND IF NECESSARY, CONTINUE COOKING UNTIL INTERNAL CORE TEMPERATURE REACHES OR EXCEEDS 161°F.

Fry from thawed

PREHEAT OIL IN DEEP FRYER TO 375° F

COOK FOR 3 MINUTES 30 SECONDS

PLACE THAWED TORNADOS INTO FRY BASKET AND CLOSE LID, OR USE SECOND FRY BASKET AS LID TO PREVENT TORNADOS FROM FLOATING.

PLACE LOADED FRY BASKET INTO PREHEATED OIL FOR TIME SHOWN IN CHART, OR UNTIL 161°F IS ACHIEVED.

CHECK TEMPERATURE AND IF NECESSARY, CONTINUE COOKING UNTIL INTERNAL CORE TEMPERATURE REACHES OR EXCEEDS 161°F.

DO NOT FRY FROZEN TORNADOS.

Roller Grill from frozen

SEE INSTRUCTIONS FOR COOK TIME

PREHEAT ROLLER GRILL ON "10" OR "HIGH" SETTING FOR 10 MINUTES. REDUCE TEMPERATURE TO "7" OR "MEDIUM" HEAT.

FILL ROLLER GRILL WITH FROZEN TORNADOS.

USE FLAVOR GRILL TAGS TO SEPARATE FLAVORS.

USE "NOT READY" GRILL TAGS UNTIL COOKED.

COOK TORNADOS UNTIL INTERNAL CORE TEMPERATURE REACHES OR EXCEEDS 161°F.

IF A TORNADO WILL NOT ROLL, FLIP IT END TO END.

REMOVE "NOT READY" GRILL TAGS WHEN READY TO SERVE. PLACE FULLY COOKED TORNADOS IN THE SLEEVES PROVIDED AND HAND TO CUSTOMER.

COOKED TORNADOS MAY BE HELD ON GRILL – OR IN A WARMING CASE – UP TO 4 HOURS AS LONG AS CORE TEMPERATURE REMAINS BETWEEN 140°F AND 160°F.

AS PRODUCT SELLS, CONSOLIDATE COOKED TORNADOS FORWARD PLACE FROZEN TORNADOS TOWARD THE BACK OF GRILL BEHIND "NOT READY" TAG UNTIL THEY ARE PROPERLY COOKED AND READY FOR SALE.