

CUTTING EDGE SOLUTIONS

Sysco[®]

Ultra-Thin Chicken Breasts









Maximize efficiency with innovative and versatile **Sysco Classic Ultra-Thin Chicken Breasts**. These pre-flattened boneless, skinless chicken breasts eliminate the need for pounding, which saves operators time, mess, potential product waste, and avoids contamination. With a wide variety of applications, this product has a quick cook time, making it simple to create time-honored menu favorites like Chicken Parmesan and Chicken Piccata. It also works great for breading, layering on a sandwich or serving with pasta.

Features and Benefits

- Saves time in the kitchen; comes flattened to less than 1/4"
- Separated by plastic for ease of use in the kitchen
- High speed of prep to table reduces labor for operators
- Pre-flattened product reduces risks of cross-contamination
- Consistent thickness across the entire breast and in every piece
- Can be used for versatile menu applications with large plate coverage
- No tearing of breast equals 100% yield
- 91% of consumers eat chicken at least once a week and 88% of consumers believe chicken is healthier than other proteins¹
- 33% of U.S. consumers are looking to decrease their consumption of beef and pork, and nearly 25% of consumers intend to eat more poultry²

Sources:

- 1 Technomic, Center of the Plate: Poultry
- 2 Datassential, Meat & Poultry Keynote

Ingredients

CHICKEN

Menu Ideas

- Bacon-Wrapped Chicken Roulade: Thin chicken breasts spread with a goat cheese and arugula filling, rolled and wrapped in bacon, served with a strawberry-molasses vinaigrette*
- **Chicken Parmesan:** Crispy chicken with melted mozzarella and Parmesan cheese served on spaghetti pasta with marinara sauce
- Southwest Chicken Sandwich: Spicy grilled chicken breast coated in chipotle-BBQ sauce, topped with mashed avocado, heirloom tomato slices, corn and radicchio slaw and charred jalapeño mayo served on a ciabatta roll*
- Sun-Dried Tomato & Caper Chicken Piccata: Chicken breast dredged in seasoned flour and sautéed, served with a sun-dried tomato-caper sauce over angel hair pasta and capers garnished with grated Parmesan* *pictured

Preparation & Handling

Store frozen. Thaw chicken in original packaging; this may take up to 48 hours in the refrigerator. Use within five days when thawed.

• Flat Top Grill: Heat to 350-400°F. Loosen the sleeve to expose one side of the chicken, leaving the product in the sleeve to apply to the grill. Season chicken as desired. Place the chicken on the grill, then remove the sleeve. Season the other side. Cook on each side for approximately two minutes or until an internal temperature of 165°F is reached.

SUPC	Pack/Size	Brand	Description
5010040	4/2.5 lb.	SYS CLS	CHICKEN BRST PRESSED ULT THN

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