Fully Cooked Chicken Skewers

CUTTING EDGE

OLUTION!

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Deliver a new and exciting rendition of a top-consumed protein with **Sysco Classic Fully Cooked Chicken Skewers**. This value-added product is incredibly versatile, innovative, and labor saving in an array of menu categories and applications that can differentiate your menu. Available in three varieties that are all fire-grilled, these skewers deliver unique chicken options that present an artisanal, back-of-house appearance while saving your operation time and money.

Chicken Thigh Skewers: Fire-grilled and certified halal thigh meat that brings next-level flavor, texture and juiciness.

Chicken Breast Skewers: Made with 100% chicken breast that's tender, fire-grilled, and certified halal.

Piri Piri Chicken Breast Skewers: Tender, fire-grilled, 100% chicken breast with a spicy South African-inspired flavor rub.

Features and Benefits

- Labor-saving product fully cooked and ready-to-use for easy preparation
- 100% yield no loss of waste compared to raw skewers
- Halal chicken allows you to merchandise offerings to additional markets
- Versatile products work well in numerous menu applications including wraps, sandwiches, salads, appetizers, or center-of-the-plate preparations
- 83% of consumers eat chicken on a regular basis (more than any other protein)¹
- Sales of chicken thighs and dark meat have grown immensely in the past 10 years²
- One-third of people eat ethnic food at least once a week and 32% are willing to pay extra for authentic ethnic fare³

Sources:

- 1 Technomic Center of the Plate: Poultry Consumer Trend Report
- 2 Tyson Foods
- 3 Technomic Ethnic Food & Beverage Consumer Trend Report

Ingredients

CHICKEN THIGH SKEWERS: CHICKEN THIGH, WATER, MODIFIED CORN STARCH, CANOLA OIL, SALT, DEXTROSE, POTATO STARCH, SODIUM PHOSPHATE, GARLIC POWDER, DEHYDRATED GARLIC, SPICES, ONION POWDER, FLAVOR (CHICKEN FLAVOR, SALT). ALLERGENS: NONE

CHICKEN BREAST SKEWERS: CHICKEN BREAST, WATER, MODIFIED CORN STARCH, CORN SYRUP SOLIDS, CANOLA OIL, SALT, SODIUM PHOSPHATE, DEHYDRATED ONION, DEHYDRATED GARLIC, SPICE, SEASONING (MALTODEXTRIN AND NATURAL FLAVOR). ALLERGENS: NONE

PIRI PIRI CHICKEN BREAST SKEWERS: CHICKEN BREAST, WATER, POTATO STARCH, CANOLA OIL, SALT, SPICE, MODIFIED CORN STARCH, MALTODEXTRIN, DEHYDRATED RED BELL PEPPER, PAPRIKA, SUGAR, SODIUM PHOSPHATE, POTASSIUM CHLORIDE, ONION POWDER, CAYENNE PEPPER SAUCE POWDER [CAYENNE PEPPER SAUCE (AGED CAYENNE RED PEPPERS, VINEGAR, SALT, GARLIC POWDER), MALTODEXTRIN, FLAVOR], DEHYDRATED GARLIC, DEHYDRATED LEMON PEEL, FLAVOR, SPICE EXTRACT. ALLERGENS: NONE

SUPC

Pack/Size

Brand

Description



Quality is more than a promise. It's assured. You can always rely on Sysco to deliver consistent quality with every order. That's because we have more than 100 QA professionals committed to maintaining the most stringent standards in terms of food quality, consistency and food safety. That's by far the largest and most active QA department in the industry.

Sysco's Cutting Edge Solutions provides new and innovative products to help you refresh your menu, drive repeat business and streamline back-of-house operations. **Contact your local Sysco Marketing Associate or visit foodie.sysco.com for more details.** Proudly distributed exclusively by Sysco. Sysco Corporation, Houston TX 77077-2099 • **sysco.com** • 01/2020

Menu Ideas

- Aleppo Chicken Skewers with Red Cabbage & Corn Salad: Grilled aleppo pepper-rubbed chicken thigh skewers served over a red cabbage & corn salad*
- Bacon-Basted Chicken Breast Skewers over Spring Salad: Bacon-fat basted chicken breast skewers served over a spring salad of bacon, new potatoes, asparagus, radicchio, radishes, and sugar snap peas served with sriracha-yogurt dressing*
- Lemon-Basil Chicken Skewers with White Bean Hummus & Olive-Tomato Salad: Lemon-basil marinated grilled chicken breast skewers on pita bread with white bean hummus served with additional white bean hummus and marinated olive-tomato salad garnished with fresh dill, sliced radishes, and spring mix*
- **Piri-Piri Skewers with Coconut-Tomato Relish:** Grilled piri-piri spiced chicken breast skewers served with coconut-tomato relish, lightly pickled cucumbers, and cilantro-jalapeño sauce garnished with sliced jalapeño*

*pictured

Preparation & Handling

Reheat to an internal temperature of 160°F.

- Oven: Preheat to 400°F. Place six skewers on an oven safe tray and heat for 13 to 14 minutes. Turn skewers over once halfway through cooking.
- **Broil/Grill/BBQ:** Preheat to high heat. Cook skewers for 5 minutes, either on a lightly-greased baking sheet, directly on the grill, or in a BBQ metal basket. Turn skewers once halfway through cooking.
- **Microwave:** Place 2 skewers on a microwave safe tray. Heat on a high temperature for 1:30 to 2 minutes. NOTE: Microwave ovens may vary; adjust re-heat time as needed.