

Grilled Sous Vide Chicken Breast Pieces

Unlock convenience and flavor with these fully cooked, grilled chicken breast pieces, prepared using the sous vide method to ensure perfect tenderness and taste. Ideal for fast-paced kitchens, this versatile ingredient opens the door to countless high-quality, creative dishes—all with consistent results and minimal prep time.

WHY WE LOVE IT

- **Premium Quality:** Precision grilled for an authentic charred flavor and cooked sous vide to lock in juiciness and tenderness.
- **Versatile Across Menus:** Great for everything from protein-packed bowls and wraps to elegant entrées and shareable appetizers.
- **Labor-Saving Convenience:** Fully cooked and ready to serve—just season, sauce, or pair with your favorite ingredients for a signature touch.
- **Reliability & Consistency:** Consistent sizing ensures better yield, uniform portioning, and dependable quality every time.
- **Food Safety First:** Food safety is prioritized with vacuum-sealed, fully cooked packaging that minimizes handling, reduces food safety risks, and preserves freshness.

GRILLED SOUS VIDE CHICKEN TIKKA MASALA

Tender grilled chicken, perfectly cooked using sous vide, coated in a rich, spiced tikka masala sauce bursting with aromatic flavors.

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GRILLED SOUS VIDE CHICKEN POT PIE

Tender sous vide chicken, seared for depth, served with buttery southern biscuits, vibrant vegetables, and velvety gravy—capturing the essence of pot pie in a bold, modern presentation.

APPLICATIONS

- Toss with sauces for a shareable starter or a flavorful small plate
- Incorporate it as a hearty protein component to Caesar, Cobb, or seasonal green salads
- Feature as a centerpiece protein with grilled vegetables, potatoes, or pasta
- Use in wraps, sandwiches, or paninis for a handheld favorite
- Pair with grains, roasted vegetables, and sauces for a nutritious bowl offering

FUN FACTS

Grilled chicken remains a top choice among diners, with 52% of Americans preferring it over fried. *(National Chicken Council)*

Chicken consumption has more than doubled in the last 40 years, with breast meat being the most favored cut. *(USDA)*

Sous vide, a method originating in the 18th century, continues to grow in popularity for its ability to enhance flavor and texture. *(Great British Chefs)*