

5 LB

Chicken Tenders
Fire Roasted Rub

KILLER GRILLERS



T

Keep Frozen

LOT #

Breaded Chicken Tenders

Chicken Breast Strips with Rib Meat with Killer Grillers's Fire Roasted Rub

Please follow our easy cooking instructions for the most enjoyment of your chicken tenders.

Safe Handling Instructions

This product was prepared from inspected and passed meat and/or poultry. Some products may contain bacteria that could cause illness if the product is mis-handled or cooked improperly. For your protection, please follow these safe handling instructions.



• Keep refrigerated or frozen. Thaw in refrigerator or microwave.



• Keep raw meat and poultry separate from other foods. Wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry.



• Cook thoroughly.



• Keep hot foods hot. Refrigerate leftovers immediately or discard.

Food Safety Guidelines

- Wash hands after handling tenders.
- Cook tenders from frozen.
- Product must be cooked to at least 170° F.
- Refrigerate all leftovers and consume within 3 days.

We hope you enjoy this product made for you our valued customer.

Thank you for your purchase.



Manufacturing For:
Killer Grillers BBQ
5255 Poplar Ave
Memphis, TN 38119

Nutrition Facts

Serving Size: 1 piece (51g)
Servings per Container Varies

Amount Per Serving

Calories 120 Calories from Fat 50

% Daily Value*

Total Fat 5g	8%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 30mg	10%
Sodium 490mg	20%
Total Carbohydrate 8g	3%
Dietary Fiber 1g	4%
Sugars 0g	

Protein 9g

Vitamin A 4% • **Vitamin C** 0%

Calcium 0% • **Iron** 0%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	Calories	2,000	2,500
Total Fat	Less Than	65g	80g
Sat Fat	Less Than	20g	25g
Cholesterol	Less Than	300mg	300mg
Sodium	Less Than	2400mg	2400mg
Total Carbohydrate		300g	300g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 . Carbohydrate 4 . Protein 4

For the BEST results and MOST enjoyment of your tenders we recommend you cook your tenders in an Air Fryer.

- Cook chicken tenders from frozen state.

Air Fryer Instructions: For the best results cook 4-6 tenders at a time. Set air fryer at 350 degrees F. Spread the tenders evenly throughout the air fryer basket. Cook for 15 minutes or until the tenders reach 170 F degrees. Remove tenders from air fryer, let cool and enjoy!

Conventional Oven:

Preheat oven to 375 degrees F. Remove tenders from pouch and place on cookie sheet. Cook tenders for 20-25 minutes or until tenders are at least 170 degrees F.

Ingredients: Breaded Chicken Tenders (Chicken Breast Strips With Rib Meat Containing Up To 15% of Solution of Water, Seasoning (Salt, Garlic Powder, Brown Sugar, Onion Powder, Monosodium Glutamate, Natural Flavors (Including Extractives of Black Pepper), Maltodextrin, Not More Than 2% Silicon Dioxide Added To Prevent Caking), Modified Food Starch, Sodium Phosphate. Battered and Breaded With: Wheat Flour, Modified Corn Starch, Salt, Leavening (Sodium Bicarbonate, Sodium Acid Pyrophosphate, Sodium Aluminum Phosphate), Spices (Including Celery Seed), Yellow Corn Flour, Onion Powder, Wheat Gluten, Sugar, Garlic Powder, Soybean Oil (As a Processing Aid), Monosodium Glutamate, Yeast, Soybean Oil, Natural Flavors, Maltodextrin. Breading Set In Vegetable Oil), **Fire Roasted Seasoning** (Salt, Dehydrated Onion, Paprika (Color), Spices (Including Celery Seed), Dehydrated Garlic, Citric Acid, Not More 2% Silicon Dioxide Added To Prevent Caking).

CONTAINS: WHEAT

NET WT 80 OZ (5 LB)

5 LB WINGS

Fire Roasted Rub



LOT #

Fully-Cooked

Oven Roasted Chicken Wings

With Killer Grillers's Fire Roasted Seasoning

Keep Frozen

Please follow our easy heating instructions for the most enjoyment of your wings.

Keep Your Chicken Wings Frozen

- Wings may be stored in your freezer for up to 1 year from date of purchase.
- Shake pouch to insure any settled seasoning covers all the wings.
- Consume leftovers within 3 days.

For the BEST results and MOST enjoyment of your wings we recommend you heat your wings in an Air Fryer.

Air Fryer Instructions:

For best results heat 4-8 wings at a time in the air fryer. Set air fryer at 400 F. Remove wings from pouch. Place wings in the fry basket and insert into the air fryer. Heat wings for 8 minutes. Remove basket from air fryer and shake wings to promote even cooking. Heat wings again for 8 minutes until wings are at least 180° F.

Conventional Oven:

Preheat oven to 425° F. Spray oven safe cookie sheet with a non-stick pan spray or lightly coat sheet with vegetable oil to prevent wings from sticking to cookie sheet. Remove wings from pouch and place wings uncovered on cookie sheet. Heat wings for 35 minutes until wings are crispy or at least 180° F. Remove cookie sheet from oven with oven mits. Wings will be hot!

Grilling Instructions:

Preheat grill to Medium temperature 350-400° F. Remove wings from the pouch and place uncovered on grill over heat. Heat for 6 minutes. Turn wings over and heat for an additional 6 minutes until wings are at least 180° F.

Be careful not to let your grill get too hot or flame up causing the wings to burn.

Microwave instructions:

Remove wings from pouch and place on microwave safe dish. Place wings uncovered in microwave and heat at full power for 1 minute. Remove wings from microwave and turn wings over. Microwave wings again for 1 minute or until the wings are at least 180° F.

Remember:
All Air Fryers, Conventional Ovens, Grills and Microwaves are all calibrated differently, so use these reheating instructions as a guide.

We hope you enjoy this product made for you our valued customer.



Manufactured For:
Killer Grillers BBQ
5255 Poplar Ave
Memphis, TN 38119

Nutrition Facts

Serving Size: 2 pieces (70g)
Servings per Container Varies

Amount Per Serving

Calories 190 Calories from Fat 110

% Daily Value*

Total Fat 13g **20%**

Saturated Fat 3.5g **18%**

Trans Fat 0g

Cholesterol 45mg **15%**

Sodium 590mg **25%**

Total Carbohydrate 3g **1%**

Dietary Fiber 0g **0%**

Sugars 0g

Protein 14g

Vitamin A 6% • **Vitamin C** 0%

Calcium 0% • **Iron** 6%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	Calories	2,000	2,500
Total Fat	Less Than	65g	80g
Sat Fat	Less Than	20g	25g
Cholesterol	Less Than	300mg	300mg
Sodium	Less Than	2400mg	2400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 . Carbohydrate 4 . Protein 4

Thank you for your purchase.

Ingredients: Chicken Wing Sections (Water, Contains 2% or Less of the Following: Corn Starch, Dextrose, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate), Modified Food Starch, Natural Flavor, Rice Flour, Salt, Sodium Phosphates, Tapioca Starch, Yellow Corn Flour. Blanched in Vegetable Oil), **Fire Roasted Seasoning** (Salt, Dehydrated Onion, Paprika (Color), Spices (Including Celery Seed), Dehydrated Garlic, Citric Acid, Not More 2% Silicon Dioxide Added To Prevent Caking).

NET WT 80 OZ (5 LB)