

H1225A

CURTIS STONE

(1) 1 LB. CLASSIC BREADED CHICKEN TENDERS

PREPARATION INSTRUCTIONS

Appliances vary; heating times are approximate.

Please ensure that chicken tenders are cooked to an internal temperature of at least 165°F.

Air Fryer: Preheat air fryer to 400°F. Cook frozen chicken tenders for approximately 14-16 minutes, flipping halfway through.

Conventional Oven: Preheat air fryer to 400°F. Place frozen chicken tenders on a baking sheet and bake for 20-25 minutes.

Keep Frozen.

SAFE HANDLING INSTRUCTIONS

This product was prepared from inspected and passed meat and/or poultry. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, 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.

INGREDIENTS: Chicken, Panko Breadcrumbs (Wheat Flour, Sugar, Yeast and Salt), Parmesan Cheese (Pasteurized Cow's Milk, Cultures, Salt, And Enzymes), Flour (Unbleached Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Parsley, Salt, Eggs, Black Pepper.

CONTAINS: Wheat, Eggs, Milk.

NET WT. 1 LBS (16 oz)

Nutrition Facts

4 servings per container

Serving size 113g (4oz)

Amount per serving

Calories 190

% Daily Value*

Total Fat 3.5g **4%**

Saturated Fat 1g **5%**

Trans Fat 0g

Cholesterol 75mg **25%**

Sodium 250mg **11%**

Total Carbohydrate 15g **5%**

Dietary Fiber 0g **0%**

Total Sugars 1g

Includes 0g Added Sugars **0%**

Protein 23g

Vitamin D 0mcg 0%

Calcium 31mg 2%

Iron 1mg 6%

Potassium 310mg 6%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



H1225B

CURTIS STONE

(1) 1 LB. BLACKENED CHICKEN TENDERS

PREPARATION INSTRUCTIONS

Appliances vary; heating times are approximate.

Please ensure that chicken tenders are cooked to an internal temperature of at least 165°F.

Air Fryer: Preheat air fryer to 400°F. Lightly spray the air fryer basket with your preferred cooking spray. Cook frozen chicken tenders for approximately 12-15 minutes, flipping halfway through.

Conventional Oven: Preheat oven to 400°F. Line a sheet pan with parchment paper. Place frozen chicken tenders on a baking sheet and bake for 14-16 minutes.

Keep Frozen.

SAFE HANDLING INSTRUCTIONS

This product was prepared from inspected and passed meat and/or poultry. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, 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.

INGREDIENTS: Chicken, Cajun Spice Blend (Spices, Sugar, Salt, Dehydrated Garlic And Onion, Tomato Powder, Apple Cider Vinegar Powder [Maltodextrin, Apple Cider Vinegar, Modified Food Starch], Paprika, Dextrose, Dehydrated Bell Pepper, Citric Acid, Natural Flavor), Flour (Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamin Mononitrate, Riboflavin, Folic Acid).

CONTAINS: Wheat.

NET WT. 1 LBS (16 oz)

Nutrition Facts

5 servings per container

Serving size 1 Piece (91g)

Amount per serving

Calories 120

% Daily Value*

Total Fat 2.5g **3%**

Saturated Fat 0.5g **3%**

Trans Fat 0g

Cholesterol 60mg **20%**

Sodium 180mg **8%**

Total Carbohydrate 2g **1%**

Dietary Fiber 0g **0%**

Total Sugars <1g

Includes <1g Added Sugars **1%**

Protein 20g

Vitamin D 0mcg 0%

Calcium 11mg 0%

Iron 1mg 4%

Potassium 315mg 6%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

