

# 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)**