



SMOKED CHICKEN WINGS

Add a little twist to your wings game by offering these non-fried beauties that taste as good as is, as they do seasoned, and/or sauced. They come with the perfect amount of smoky flavor that won't overpower, so you can dress them however you'd like. And because they come not seasoned or breaded, how you serve them can easily evolve with food trends.



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Features

- Subtly smoked flavor profile
- Fully cooked, unbreaded and unglazed medium-size wings
- Natural proportion of drumettes and flats
- Individually quick frozen

Benefits

- On-Trend: smoked meats are in demand
- Versatile: serve as is, or sauced or seasoned, baked or fried
- 60 minutes of labor savings per case: eliminates cutting, portioning, seasoning and smoking
- Profit-Builder: upsell, swap, add-on

Menu Ideas

Trending flavors include regional BBQ styles like Nashville, Carolina Gold BBQ and Alabama White Sauce as well as global styles like Korean BBQ, Gochujang and Jamaican Jerk

Cooking Instructions

Appliances vary. Heating times approximate; adjust accordingly to ensure internal temperature reaches 145°F

Convection Oven: Preheat oven to 350°F. Place frozen wings on a parchment-lined baking sheet and bake uncovered for 11-14 minutes

Deep-Fry: Fry frozen wings at 350°F for 5-6 minutes. Shake fryer basket a few times during cooking

Pizza Oven: Preheat oven to 400°F. Place frozen wings on a baking pan that has been coated with non-stick cooking spray. Heat for 10-12 minutes

A-Code	Tyson#	Product Description	Pack Size	Servings/Case	Serving Size
9986258	16170160954	Smoked Chicken Wings	2/5-lb. bags	About 36	3 oz. edible portion (84 G/ about 3 wings)

