PREMIUM FULLY COOKED BONE-IN FRIED CHICKEN















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Serve up a true crowd pleaser with the classic, finger-licking flavor of Patuxent Farms[®] Fully Cooked Fried Chicken. Featuring bone-in breasts, thighs and drumsticks, our chicken is lightly seasoned and breaded then fully cooked to perfection. Now you can enjoy the taste and crunch of home-cooked, Southern-fried chicken without the time, expense and hassle of frying.

Product Attributes

- Fully cooked, ready-to-bake fried chicken with a lightly spiced, Southern recipe
- Offers a home-cooked, just-outof-the-skillet taste
- Easy to prepare–just bake 25-30 minutes & serve
- All chicken pieces cook in the same amount of time
- Chicken pieces are evenly packed with dark & white meat separated within the case

Menu It/Uses

- Perfect for a variety of centerof-the-plate items
- Serve as an assortment for a buffet protein choice

Benefits

 45 minutes of labor savings per case: eliminates marinating, breading & frying

Insights

- Fried chicken is the ultimate American comfort food. The crunch of fried chicken is not only an indicator of freshness, it helps make its consumption a multi-sensory culinary experience!
- Fried chicken is on 44.5% of US Menus and has grown +4% in the past 4 years.¹

Cooking Instructions

CONVECTION OVEN
Appliances vary, adjust accordingly.

Preheat oven to 350°F. From frozen, place pieces in a single layer on a parchment paper lined sheet pan or on a wire rack sprayed with pan release. Heat for 25-30 minutes. For best performance hold on a sheet pan, uncovered, with a wire rack, above 140°F in a dry heat environment.

- DEEP FRY
- Appliances vary, adjust accordingly.

Preheat oil to 350°F. From frozen, place in fryer basket, submerge in oil and shake basket. Do NOT over pack product in basket. Cook the product for 12-14 minutes shaking the basket occasionally during cooking.

A-Code	Product Description	Pack Size	Serving Size	Servings Per Case
6307611	Premium Fully Cooked Bone-In Fried Chicken	22.5 lb.	84 g	89

