

*"On a bun, on top of a salad
or center of the plate, this product is easy to
prepare, versatile and it's crispy crunchy coating
will wow your guests!"*



Easy and Delicious!

**#32803 Breaded Chicken Breast
"Thundercrunch" 1/4kg**

Cooking Directions

-Deep Fryer: Deep-fry 4.5 to 6 minutes at 177°C (350°F).

-Conventional Oven (par-fried): Preheat oven,
bake 16 to 20 minutes at 230°C (450°F).

-Convection Oven (par-fried): Preheat oven,
bake 7.5 to 8.5 minutes at 220°C (425°F).

*Always ensure that the internal temperature reaches 74°C (165°F).

Features:

- Mildly spiced seasoning
- Product versatility
- Fast & easy to prepare

Benefits:

- Nicely balanced flavour
- Easy to cross utilize on menu
- Fast turnaround and saves on labour costs
- Good breading adhesion, easy to handle

Breaded Chicken Sandwich Ideas:

FESTIVE CHICKEN SANDWICH

-Breaded "Thundercrunch" chicken, leaf lettuce, cranberry mayo, red onion slices on a whole wheat ciabatta bun.

SOUTHWEST CHICKEN

-Breaded "Thundercrunch" chicken dipped in "Frank's Hot Sauce", iceberg lettuce, tomato, jalapeno havarti cheese and garlic peppercorn ranch dressing on a kaiser bun.

CRUNCHY CLUB SANDWICH

-Breaded "Thundercrunch" chicken, bacon, lettuce, tomato, cheddar cheese and mayonnaise on a rustic potato panini.

ASIAN CHICKEN SANDWICH

-Breaded "Thundercrunch" chicken, dipped in spicy Thai sauce topped with bean sprouts on a sesame bun.

MEDITERRANEAN CHICKEN SANDWICH

-Breaded "Thundercrunch" chicken, topped with fresh baby spinach, sliced tomatoes, red onion slices, feta cheese and tzatziki sauce on a rustic bun.

*All of the above can be made into wraps as well!

Center of the Plate Ideas

CHICKEN CORDON BLEU

-Breaded "Thundercrunch" chicken topped with ham and swiss cheese.

CHICKEN PARMIGIANA

-Breaded "Thundercrunch" chicken topped with marinara sauce, mozzarella cheese and parmesan cheese and baked in the oven.

HONEY GARLIC CHICKEN

-Breaded "Thundercrunch" chicken dipped in honey garlic sauce. *Any sticky sauce can be used to change the flavour.

LEMON PEPPER CHICKEN

-Breaded "Thundercrunch" chicken dusted with lemon pepper and finished with a squeeze of lemon.

SMOTHERED CRUNCHY CHICKEN

-Breaded "Thundercrunch" chicken topped with sauteed onions, mushrooms, green and red peppers, cheddar cheese and chicken gravy.