

THAI-GLAZED CHICKEN

Oven-baked Gold Kist Farms® Fully Cooked Roasted 8-Piece Parts, dressed with a flavorful chili, soy, garlic and sriracha glaze.

Thai menu penetration has been consistently on the rise since 2010 and currently appears on **17.9%** of all menus in the U.S.

Source: Datassential, MenuTrends, 2016.



NUTRITION FACTS

APPROXIMATE VALUES

Yield: 100 servings

Serving Size: 4.5oz (100g)

Amount Per Serving % Daily Value*

Calories: 220

Total Fat: 15g 23%

Cholesterol: 70mg 23%

Sodium: 670mg 28%

Total Carbohydrate: 2g 1%

Dietary Fiber: 0g 0%

Sugars: 1g

Protein: 18g 36%

*Percent Daily Values are based on a 2,000 calorie diet.

INGREDIENTS

Gold Kist Farms® Fully Cooked Roasted 8-Piece Parts (Code #8820)	136 pieces*
Sweet chili sauce	2¼ quarts
Reduced sodium soy sauce	2¼ cups
Garlic clove, minced	34 each
Fish sauce	1 cup
Fresh ginger, grated	1 cup
Fresh lime juice	2¼ cups
Sriracha, or to taste	6 tablespoons
Peanuts, chopped (optional)	4¼ cups
Fresh cilantro, chopped	2¼ cups

* 34 each breasts, thighs, drums and wings. One serving consists of one breast, one thigh or one drum and wing.

METHOD

1. Preheat convection oven to 350° F.
2. Place chicken in single layer, skin side up, in baking pan.
3. To prepare sauce, whisk together chili sauce, soy sauce, garlic, fish sauce, ginger, lime juice and sriracha in a large bowl.
4. Pour sauce over chicken and bake for 30 minutes or until internal temperature reaches 165° F. Broil for 2-3 minutes to caramelize and slightly char surface.
5. Garnish with peanuts and cilantro, if desired.
6. Serve immediately.



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