Asian-Style Chicken Bites
Customers love to experience the world through food! Serve ethnic flavors inspired by Asian cuisine with Sysco Classic Asian-Style Chicken Bites. A take on traditional Japanese fried chicken, these tender, juicy bites are made from No Antibiotics Ever chicken and marinated in a savory soy-ginger brine with a golden crispy coating. Their freezer to fryer format allows operators to save time in the kitchen and increase profitability with a ready-to-prepare product that is a versatile base for delicious sauce pairings.

Menu Ideas

• **Karaage Chicken Bao Buns**: Fried chicken bites with cucumbers, carrots, red onion, cabbage, ginger-sweet chile mayo and cilantro served on bao buns*
• **Karaage Tacos**: Soft flour tortillas filled with fried chicken, cucumber, pickled daikon yellow radish, avocado, and Japanese-style mayo, sprinkled with togarashi*
• **Karaage Chicken Bento Box**: Teriyaki fried chicken, white rice, gyoza and baby bok choy*
• **Korean Bibimbap**: Fried chicken with warm sticky rice, pickled daikon radish, sesame kale, carrots, bean sprouts, bell pepper, enoki mushroom slaw and a fried egg drizzled with Gochujang sauce*  

* pictured

Preparation & Handling

Appliances vary, adjust accordingly to ensure internal temperature reaches 165°F as measured by a calibrated thermometer.

• **Deep Fry**: Preheat oil to 350°F. From frozen, place in a fryer basket, submerge in oil, and shake basket. Do NOT over-pack product in basket. Cook the product for 4½-6 minutes shaking the basket occasionally during cooking.

Features and Benefits

- Made from chickens raised with No Antibiotics Ever
- Contains no MSG
- Perfectly portioned for bowls, snacking, small plates, appetizers and entrées
- Versatility creates a unique product that an operator can utilize across the menu
- Saves time in the kitchen; cooks from frozen state
- Asian cuisine is the most ordered ethnic food among consumers for many operator channels, including fast-casual and full-service¹
- 73% of operators serve at least some kind of ethnic food on their menu and 28% plan to increase their future use of ethnic food¹
- Poultry is among the best carriers for ethnic flavors²

Sources:

1 Technomic 2018 Ethnic Food & Beverage Consumer Trend Report
2 Datassential Pulse Topical Ethnic Food & Flavors

Ingredients

UP TO 18% OF A SOLUTION OF WATER, SEASONING (SALT, YEAST EXTRACT, BROWN SUGAR, NATURAL FLAVORS, ONION POWDER, SUGAR, MALTODEXTRIN, GARLIC POWDER, GINGER), MODIFIED FOOD STARCH, SODIUM PHOSPHATES, SALT, SOY SAUCE (WATER, SOYBEANS, WHEAT, SALT, AND LESS THAN 1/10 OF 1% SODIUM BENZOATE AS A PRESERVATIVE).

PREDUSTED, BATTERED AND BREADED WITH: WATER, WHEAT FLOUR, RICE FLOUR, TAPIoca DEXTRIN, BLEACHED WHEAT FLOUR, MODIFIED WHEAT STARCH, MODIFIED POTATO STARCH, MODIFIED CORN STARCH, SALT, WHEAT GLUTEN, LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE), SOYBEAN OIL (AS A PROCESSING AID), ONION POWDER, SUGAR, GARLIC POWDER, YEAST, NATURAL FLAVOR, MALTODEXTRIN, EXTRACTIVES OF PAPRIKA. BREADING SET IN VEGETABLE OIL.

**SUPC** | **Pack/Size** | **Brand** | **Description**
---|---|---|---
7084543 | 2/5 lb. | SYS CLS | CHICKEN BITE BRD ASIAN RAW

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