



All Natural Hickory Smoked Half Chicken





Chef's Line® All Natural Hickory Smoked Half Chicken

To reach optimal taste and texture, we used traditional, time-honored techniques of kitchens past. This enabled us to create that mouthwatering, moist texture and honey-brown hue that only real smoked chicken can produce. It's lightly marinated and neutrally seasoned before being naturally smoked for 1.5 hours. The result is a versatile, fall-off-the-bone chicken, ready to be heated and served, with no extra time or fancy equipment required. Fully cooked, it also cuts out food safety concerns, special equipment and extra labor.

Product Attributes

- All natural
- Minimally processed
- Naturally hickory-smoked for 1.5 hours
- 1–1.5 lb. half bird
- Frozen and fully cooked

Benefits

- Naturally smoked with trending hickory wood
- Labor-saving (up to two hours)
- No special equipment needed
- Multiple retherm techniques
- On-trend flavor profile

Insights

- Over four years, smoked chicken has grown 38% on menus
- Smoked appears on 48% of all U.S. menus and 80% of fine-dining menus
- Smoked varieties have seen 10% menu growth over the last few years

Menu It/Uses

- All Natural Hickory Smoked Chicken Caesar Salad
- All Natural Hickory Smoked Half Chicken with Rice and Greens
- All Natural Hickory Smoked Chicken Sampler Platter
- All Natural Hickory Smoked Chicken and Waffles

Key Ingredients

- Chicken
- Salt
- Spices

Cooking Instructions

Fully cooked and ready to heat and serve.

Conventional oven: Place thawed chicken in shallow pan; cover with foil and heat at 350°F for approximately 30 minutes, to internal temperature of 140°F. Uncover and finish in broiler or oven until browned.

Retherm bag: Place the thawed boil-in-bag package in a hot-water bath, making sure product is fully submerged and maintaining 200°F water temperature. Leave in bath for 30–40 minutes, until the temperature reaches 140°F. Finish on grill by quickly marking each side for color.

Use our mobile app for nutritional and more information on this product.



A-Code	Product Description	Pack Size	Serving Size	Servings Per Case
9320209	All Natural Hickory Smoked Half Chicken	5/2/1.2 lba.	3 oz.	10 half chickens; 80 3-oz. portions



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