

Fried chicken thigh pieces in a seasoned crispy coating and a spicy chilli sauce sachet

Ingredient Declaration

Crispy chicken ingredients: chicken thigh (56%), tapioca starch, **wheat** flour, water, rapeseed oil, red pepper flakes, salt, garlic powder, rice vinegar, corn flour, potato starch, **soya** protein, ginger powder, onion powder, paprika, **soy** sauce (water, **soya** beans, **wheat** flour, salt), Sichuan pepper, dried chives, dried parsley, black pepper, cinnamon, fennel seeds, cloves, cumin, anise, paprika extract.

Korean style chilli sauce sachet ingredients: glucose syrup, gochujang paste (fermented rice paste [rice, water, salt], corn syrup, chilli peppers, water, **soya** bean paste [water, **soya** beans, salt], alcohol, salt, **wheat** extract, fermented **soya** bean seasoning [**soya** beans, water, salt, **wheat**, alcohol, yeast extract], concentrated garlic juice), water, tomato paste, sugar, **soy** sauce (water, **soya** beans, **wheat**, salt), apple puree, sunflower oil, apple cider vinegar, modified starch, natural flavouring, salt, garlic paste (garlic, salt).

Allergy statement

Allergy advice: for allergens, including cereals containing gluten, see ingredients in **bold**.

May contain **celery**, **egg**, **milk**, **mustard** and **sulphites**.

Preparation Instructions

cooking instructions [from frozen]

oven

- Pre-heat oven to 200°C fan.
- Evenly spread the crispy'chicken on a lined baking tray.
- Place the tray into the centre of the oven and cook for 22 mins, turning pieces over halfway through cooking.

air-fryer

- Pre-heat air fryer to 200°C.
- Evenly spread the crispy'chicken into the lined air fryer basket
- Cook for 10 mins, turning pieces over halfway through cooking.

Sauce preparation

- Place the sauce sachet into a bowl of hot water until it thaws.
- To serve, pour the sauce over the chicken pieces or enjoy as a dipping sauce on the side.

Typical nutritional values
as sold per:

100g c

Energy (kJ)	103
Energy (kcal)	24
Fat (g)	12
of which saturates (g)	1.
Carbohydrate (g)	2
of which sugars (g)	<0
Fibre (g)	1.
Protein (g)	13
Salt (g)	1

For guidance only, cooking appliances will vary. Please ensure the crispy'chicken is cooked until piping hot. Do not re-heat once cooked.

Storage Information
keep frozen -18°C. Do not re-freeze.

Serving size:	
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HFSS Score	
2	Catego