Chicken Philly Kit

JTM Item Number: 234

Nutritional Information	Per Serving	Per 100 Grams
Serving Size (oz.)	4.70	3.53
Serving Size (g)	133.20	100.00
Servings Per Case	32	41
Calories (kcal)	200	150
Protein (g)	16	12
Carbohydrates (g)	24	18
Dietary Fiber (g)	1	1
Total Sugar (g)	3	2
Added Sugar (g)	0	0
Fat (g)	4	3
Saturated Fat (g)	2.0	1.52
Trans Fatty Acid (g)	0.0	0.00
Cholesterol (mg)	39	29
Vitamin D (mcg)	0	0
Calcium (mg)	142	107
Iron (mg)	3	2
Potassium (mg)	103	77
Sodium (mg)	490	368

Product Specifications

UPC (GTIN)	10049485002342
Case Pack	4
Net Weight	9.000
Gross Weight	11.250
Case Length	19.060
Case Width	9.810
Case Height	9.880
Case Cube	1.070
TixHi	10x5
Shelf Life	365

Product Title

CHICKEN PHILLY CHEESESTEAK KIT

Ingredients

CHICKEN BREAST MEAT, SLICED AND SHAPED. Contains up to 17% of a Solution of Water, Seasonings [salt, dehydrated chicken broth, sugar, onion and garlic powder, spice extractives], Sodium Tripolyphosphate, Dextrose. BUN: Wheat Flour, Enriched, Malted, Bromated (wheat flour, malted barley flour, niacin, reduced iron, potassium bromate, thiamine mononitrate, riboflavin, folic acid), Water, Dough Conditioner (wheat flour, salt, natural wheat sour [wheat flour, water, starter culture], dextrose, fava bean flour, wheat gluten, pre-gelatinized wheat flour, calcium sulfate, guar gum, lecithin, enzymes, ascorbic acid), Contains Less than 2% of Yeast (natural yeast, sorbitan monostearate, ascorbic acid), Calcium Propionate, Salt, Wheat Starch. ONION. LOW MOISTURE PART-SKIM MOZZARELLA CHEESE: Pasteurized Part-Skim Milk, Cheese Culture, Salt, Enzymes, Powdered Cellulose (anti-caking agent).

Allergens

Milk, Wheat

Preparation

To Start: Preheat oven to 400 degrees Preheat skillet to 350 degrees or medium heat 1. Place frozen rolls in oven while cooking steaks (approx 6 min) 2. Place frozen steak on skillet. Cook 2 minutes and flip. Add 2 tablespoons of onions. 3. After about 2 more minutes, flip steak again. Gentle chopping with a spatula separates steaks into thin pieces. 4. After about 1-1/2 more minutes, add approximately 2 tablespoons of cheese per steak. 5. Remove rolls from oven carefully (they're hot!) and open them at the hinge slice. 6. Place bun on skillet on top of meat and scoop up.

November 12, 2026