DNI GROUP

PRESENTS

Holiday Recipe Ideas

IZAKAYA-STYLE CRISPY CHICKEN

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DNI GROUP PRODUCT SHEET

PASSPORT CUISINE®

Passport Cuisine® Izakaya-Style Battered Crispy Chicken

BRAND:	Passport Cuisine®
PRODUCT NAME:	Izakaya-Style Crispy Chicken
DESCRIPTION:	Fully Cooked, Boneless Thigh Meat Chicken
SCIENTIFIC NAME:	N/A
COUNTRY OF ORIGIN:	USA

INGREDIENTS: Skinless deboned chicken thigh meat, batter mix (unbleached enriched flour [wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid], tapioca starch, corn starch, salt, dextrose, soy sauce powder (soy sauce [soybeans, wheat, salt], maltodextrin, salt), sugar, spices, garlic powder, guar gum), water, ginger root, garlic, soybean oil, soy sauce (water, soybeans, salt), sake (rice, malted rice, water, yeast), garlic powder, salt, black pepper.

ALLERGENS:	Soy, Wheat.
SHELF LIFE:	**FROZEN:** 12 months
THAWING INSTRUCTIONS:	Keep product frozen until use.

PREPARATION: **DEEP FRY:** Pre-heat fryer to 350 °F (175 °C). Fry in oil for 5-7 minutes. **OVEN:** Preheat oven to 400 °F (200 °C). Place a single layer; bake for 8-10 minutes. **AIR FRYER:** Heat at 375 °F (190 °C) for 7-9 minutes (single layer, shake halfway). **MICROWAVE:** (1000 W): On a microwaveable dish, heat (5 pcs) for 1-2 minutes. Heating times may vary; adjust as necessary. Heat product to an internal temperature of 165 °F.

Nutrition Facts

About 16 servings per container

Serving size **3 oz (85g)**

Amount per serving

Calories **170**

	% Daily Value*
Total Fat 3.5g	**5%**
Saturated Fat 0.5g	**3%**
Trans Fat 0g	
Cholesterol 25mg	**8%**
Sodium 830mg	**35%**
Total Carbohydrate 19g	**7%**
Dietary Fiber 0g	**0%**
Total Sugars 0g	
Includes 0g Added Sugars	**0%**
Protein 7g	
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 1mg	6%
Potassium 110mg	2%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



SPECIFICATIONS:

Item Number:	9602
Pack Style:	Food Service / Bulk
Piece / Case:	6 x 3 lbs bag / MC
Net WT / Case:	18 lbs
Gross WT / Case:	19.8 lbs
Case Dimensions:	23.18" x 15.68" x 5.36"
Case Cube:	1.13ft^3
TI X HI:	5x10
Case / Pallet:	50 Case

UPC: 8 10001 10194 7

GTIN: 00810001101947

INSPECTED FOR WHOLESOMENESS BY U.S. DEPARTMENT OF AGRICULTURE P-45682

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Asian Duo of Izakaya-Style Crispy Chicken and Red Thai Curry Rice

Serves 6

Ingredients:

- Izakaya-Style Crispy Chicken – 2lbs
- Jasmine rice – 3 cups uncooked
- Assorted Baby Bell Peppers – 20pcs, whole
- Jalapenos – 8pcs, whole
- Fingerling potatoes – 1.5lbs, large dice
- Baby carrots – 2lbs, whole
- Garlic – 2 cloves, minced
- Coconut oil – 1tb
- Yellow onion – 1pc, large dice
- Red curry paste – 4oz.
- Peanut butter – 1tb
- Kaffir lime leaves – 12pcs, crushed
- Coconut milk – 1 can, 13.5oz.
- Fish sauce – 3tb
- Thai basil leaves – ½ cup

Preparation:

Cook rice according to rice cooker.

In a large saucepan, bring oil to 350°F or use an electronic fryer and pre-heat to 350°F. Add chicken from frozen and cook about 3-5 minutes. Rest on a rack over a sheet pan with paper towels to rest.

In a sheet pan, add bell peppers, jalapenos, potatoes, and carrots. Drizzle with EVOO, salt and black pepper and toss. Set oven at 400F and roast for 45 minutes until potatoes and carrots are soft.
Remove stems from bell peppers and jalapenos. Set aside.

In a large dutch oven, add coconut oil over medium high heat. Add onions and garlic to cook 2-3 minutes.

Add curry paste and peanut butter and cook until dissolved. Then add the lime leaves, coconut milk, and fish sauce. Bring to a simmer.

Add roasted vegetables and simmer for another 10-15 minutes.

Remove from heat and stir in the basil leaves.

Plate rice with 3-4pcs of chicken karaage per person. Ladle curry with a mix of all vegetables slightly over the chicken and rice.

Serve immediately.



Izakaya-Style Crispy ChickenStreet Tacos

Serves 2

Ingredients:

- Izakaya-Style Crispy Chicken – 12-15pcs
- DNI Frozen Avocado Halves – 4pcs
- Street style taco tortillas – 6pcs
- Cilantro – ½ cup, chopped
- Red onion – ½, thinly sliced
- Lime – 1pc, cut into small wedges

Spicy mayo

- Kewpie mayo, ½ cup
- Sriracha, 2tb
- Seasoned rice vinegar, 2tb
- Togarashi, 1tsp

Preparation:

In a large saucepan, bring oil to 350°F or use an electronic fryer and pre-heat to 350°F. Add chicken from frozen and cook about 3-5 minutes. Rest on a rack over a sheet pan with paper towels to rest.

In a medium bowl, add avocados and mash. Season with salt & pepper and half a juice of lime.

Warm tortillas in a cast iron pan or la plancha until slightly brown and heated up hot. Cover to keep warm.

Plate each taco with a spread of avocado and add even chunks of chicken, chop up larger chicken pieces, on top.

Garnish with lime wedges, onions, and cilantro.

Serve immediately.



Izakaya-Style Crispy Chicken Shoyu Ramen

Serves 2

Ingredients:

- Izakaya-Style Crispy Chicken – 4-6pcs
- Frozen or fresh ramen noodles, 3-4 cups
- Tsuyu – noodle concentrate to make shoyu broth, ½ cup to make 3-4 cups of broth
- Cilantro – ½ cup, chopped
- Lemon – 1pc, cut into wedges
- Red onion – ¼, thinly sliced
- Egg – 2 whole eggs
- Cabbage – ½ cup, thinly shaved
- Kewpie mayo and togarashi – to garnish
- Green leaf – to garnish

Preparation:

In a large saucepan, bring oil to 350°F or use an electronic fryer and pre-heat to 350°F. Add chicken from frozen and cook about 3-5 minutes. Rest on a rack over a sheet pan with paper towels to rest.

In a small saucepan, bring tsuyu with water to a simmer. Keep on low simmering.

In two medium saucepans, bring to a boil 8 cups of water. Once boiled, add eggs and bring it down to a medium low. Cook for 6 minutes. Drain and rinse eggs under cold water until you can handle it. Then peel eggs and set aside to rest.

Add ramen to other boiling saucepan of water, cook until al dente or your preference. Drain and add to a ramen bowl.

Add tsuyu broth to ramen, garnish with onions, cilantro, cabbage, and 6 minute egg.

On a side dish, plate chicken karaage on top of a green leaf lettuce and service with a lemon wedge and togarashi seasoned kewpie.

Serve immediately.



Izakaya-Style Crispy Chicken Sliders

Serves 1-2

Ingredients:

- Izakaya-Style Crispy Chicken – 6-9pcs
- Iceberg lettuce – ½ cup, shredded
- Bread and butter pickles – thick cuts, 3-6pcs
- Pepperoncini – whole, 3pcs
- Spicy mayo
  - Kewpie mayo, ½ cup
  - Sriracha, 2tb
  - Seasoned rice vinegar, 2tb
  - Togarashi, 1tsp
- Sweet slider buns – 3pcs
- Bamboo skewers – 3pcs

Preparation:

In a large saucepan, bring oil to 350°F or use an electronic fryer and pre-heat to 350°F. Add chicken from frozen and cook about 3-5 minutes. Rest on a rack over a sheet pan with paper towels to rest.

Toast buns and build sliders.

Lettuce on bottom bun, stack 2-3 pcs of chicken on each slider, drizzle spicy mayo, add pickle and top bun, skewer through the top to hold in place.

Serve immediately.