



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.

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:



GTIN:



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.	



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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 CHICKEN STREET 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.