

Sweet Thai Chili Chicken Wings

Pierce® Oven Roasted Chicken Wings (7805) tossed with a sweet Thai chili sauce adds a global twist to your wing bar.



YIELD

100 servings (5 wings)

MENU FIT/DAYPART

Lunch

COMPONENTS

2oz eq M/MA

DIFFICULTY

Easiest

ALLERGENS

N/A

INGREDIENTS AND PREPARATION

100 servings (5 wings each, about 50.3 pounds) Pierce Oven Roasted Chicken Wings (7805)

6.25 cups Sweet Thai Chili Sauce

1. Preheat oven to 375°F. Place chicken wings on an ungreased baking pan in a single layer. Bake uncovered in a conventional oven for 38 minutes or in a convection oven for 20 minutes or until a thermometer inserted into the thickest portion reaches at least 165 ° F.
2. Heat Sweet Thai Chili sauce according to directions.
3. When wings are finished cooking, toss with the warmed chili sauce.
4. Serve hot.

Nutrition Facts	
Serving Size (244g)	
Amount Per Serving	
Calories 680	Calories from Fat 410
% Daily Value*	
Total Fat 46g	71%
Saturated Fat 11g	55%
Trans Fat 0g	
Cholesterol 280mg	93%
Sodium 980mg	41%
Total Carbohydrate 15g	5%
Dietary Fiber 0g	0%
Sugars 6g	
Protein 43g	
Vitamin A 2%	• Vitamin C 0%
Calcium 6%	• Iron 6%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
	Calories: 2,000 2,500
Total Fat	Less than 65g 80g
Saturated Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
	Fat 9 • Carbohydrate 4 • Protein 4

Serving Suggestions: Serve with sliced cucumbers and bell peppers, Mandarin oranges, brown rice and milk.



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