



# Chicken and pork strips



So tasty. So handy!

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## Features

- Fully cooked
- Marinated
- Individually Quick Frozen (IQF)
- Great flavour

## Benefits

- Minimized food-safety risks
- Prepare only as much as needed
- Perfect for all menu
- Add “spice” to your menu
- Can be used in many recipes

## Serving and recipe suggestion:

### Using fully cooked Fajita meat:

Sauté green peppers, red peppers & onion strips for 3 or 4 minutes. Add FULLY COOKED Fajita meat and continue cooking for 1 or 2 minute(s).

Warm tortilla shells. Serve with sour cream, salsa, grated cheese, guacamole, lettuce, diced tomato and jalapenos. 30 g meat and 60 g vegetables per tortilla makes for a very attractive portion cost.



Dist. Code	Product Code	Description	Case Weight	Portion Cost
<b>Fully Cooked</b>				
	806-0462	Chicken Thigh Strips, “Fajita Flavour”	5 kg	
	606-0211	Chicken Breast Strips, Seasoned	2 kg	
	606-0214	Chicken Breast Strips, Natural Flavour	2 kg	
	62638	Pork Thigh Strips, “Fajita Flavour”	5 kg	
<b>Raw</b>				
	702-1467	Chicken Thigh Strips, “Fajita Flavour”	4 kg	
	702-1463	Chicken Thigh Strips, “Oriental Flavour”	4 kg	

