

@thechickenpound

Cilantro-Lime

KEEP REFRIGERATED OR FROZEN FULLY COOKED
CHICKEN BREAST IN A
CILANTRO-LIME SAUCE
MARINATED IN UP TO 3% SOLUTION

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INGREDIENTS: Chicken Breast (Containing up to 3% Extra Virgin Olive Oil, Sea Salt, Black Pepper), Cilantro-Lime Sauce (Lime Juice, Extra Virgin Olive Oil, Water, Cilantro, Sea Salt, Black Pepper).

Heating Instructions: In Air-fryer heat for 3 minutes at 300 degrees. In Microwave: Heat for 45-60 seconds (you can reheat in sealed bag). In Oven or Toaster Oven: Preheat to 400 F degrees. Place chicken in oven-safe pan or wrap in foil. Heat for 12-15 minutes.

NUTRITIONAL FACTS

Serving Size 8 ounces (227g) Servings Per Container 2 Calories 320

Calories from Fat 50

* Percent Daily Values (DV) are based on a 2,000

Amount Per Serving	%DV	Amount Per Serving	%DV
Total Fat 6g	9%	Sodium 380mg	16%
Sat Fat 1.5g	8%	Total Carbohydrate 0g	0%
Trans Fat 0g		Dietary Fiber 0g	0%
Cholesterol 235mg	78%	Sugars 0g	
Protein 66g			
Vitamin A 0% * Vita	amin C 0%	* Calcium 2% *	ron 4%



Safe Handling Instructions: Keep frozen or refrigerate upon receiving.

For Optimal Results

Storage: Store in Freezer, then thaw in refrigerator for 12-24 hours prior to use. Store in refrigerator for up to 5 days.

Re-heating: Use air fryer for best tasting results.

Produced for The Chicken Pound, Fairview, NJ 07022

