



21282 - CHEF'S CRAFT Fully Cooked Refrigerated Andouille Chicken Sausage (12lb.)

Fully cooked. Always fresh, never frozen - ready to heat and serve. All natural, pork free, 100% farm raised, gluten free. Extended shelf life. Chicken sausage provides healthier alternative to pork or other sausage dishes.

Brand: Chef's Craft®



Nutrition Facts

Serving Size 84 Grams (84g)
Servings Per Container: 65

Amount Per Serving

Calories 160

Calories from Fat 90

% Daily Value*

Total Fat 10g 15%

Saturated Fat 1g 8%

Trans Fat 0g

Cholesterol 75mg 25%

Sodium 570mg 24%

Potassium 260mg 7%

Total Carbohydrate 2g 1%

Dietary Fiber 0g 1%

Sugars 0g

Protein 16g

Vitamin A 0% • Vitamin C 2%

Calcium 13 mg • Iron 1 mg

*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
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Potassium		3,500mg	3,500mg
Total Carbs.		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Ingredients

Chicken, Garlic Puree (Garlic, Water), Onion, Salt, Seasoning (Spices [Black, Red, And White Pepper],), Smoked Ground Paprika, Vinegar, Cultured Celery Juice Powder, Evaporated Cane Juice, In a Beef Collagen Casing.*Minimally Processed. No Artificial Ingredients.

Case Specifications

GTIN	10038483212822	Case Gross Weight	12.77 LB
UPC		Case Net Weight	12 LB
Pack Size	1 / 12LB	Case L,W,H	9.44 IN, 6.44 IN, 9.63 IN
Shelf Life	180 Days	Cube	0.34 CF
Tie x High	30 x 6		

Preparation and Cooking

Product is fully cooked. Heat and Serve. Charbroiler: Lightly spray broiler with pan release spray. Heat sausages over medium high heat for 2 minutes, then turn 1/2 turn for another 2 minutes or until sausages reach 145 degree F internal temperature. Skillet: Lightly spray skillet with pan release spray or apply a small amount of oil to pan. Saute over medium high heat for 3 - 5 minutes. Flat Grill: Lightly spray the grill with pan release spray or apply a small amount of oil to the grill top. Heat on medium high grill for 3-5 minutes, turning frequently.

Serving Suggestions

Serve grilled atop a baked flatbread with melted provolone cheese, roasted bell peppers, caramelized onions, chopped parsley and drizzle with Louisiana style hot sauce. Also, use in your favorite gumbo or jambalaya dish.

Packaging and Storage

Keep refrigerated until ready to heat and serve. Fully cooked.

Allergens

CONTAINS:
Corn or Corn Derivatives

Nutritional Claims: Gluten Free