☰ BONELESS WING POUTINE ☰

*Crispy fries loaded with **Pierce Chicken**® Boneless Wing Dings,®
creamy cheese curds and savory gravy.*

All In Great Taste!

"Gaining rock-star status from street food, these casual-yet-bold dishes include such items as hot dogs, tacos and loaded fries. These flavor-loaded-and-layered fries hold great potential for accurate translation from street to restaurant."

Flavor & The Menu, "Eyes on the Fries," Winter 2013.

NUTRITION FACTS
APPROXIMATE VALUES

Yield: 24 servings

Serving Size: 454g

Amount Per Serving		% Daily Value*
Calories:	1070	
Total Fat:	62g	95%
Cholesterol:	140mg	47%
Sodium:	2180mg	91%
Total Carbs:	88g	29%
Dietary Fiber:	8g	32%
Sugars:	2g	
Protein:	41g	

*Percent Daily Values are based on a 2,000 calorie diet.

Allergens: milk (cheese), soy, wheat

INGREDIENTS

French fries, frozen	9 pounds
Pierce Chicken® Boneless Wing Dings® (Code #111125)	7½ pounds (120 pieces) (Approx. 1½ bags)
White cheddar cheese curds	3 pounds (6 cups)
Savory chicken gravy (recipe provided)	3 quarts
Green onions, bias cut	½ cup

METHOD

To make one serving:

1. Fry 6-ounces French fries in deep fryer at 350°F for 4 minutes or until golden brown.
2. Fry 5 Boneless Wing Dings® in deep fryer at 350°F for 6 to 8 minutes or until a thermometer inserted into the chicken reads 165°F.
3. Place French fries on a large plate; layer with fried Boneless Wing Dings® ¼ cup cheese curds and ½ cup chicken gravy. Garnish with 1 teaspoon green onion.

CHICKEN GRAVY

Yellow onion, peeled, diced	1 cup	Salt	4 teaspoons
Garlic, peeled, minced	¼ cup	Black pepper	4 teaspoons
Butter, unsalted	1¼ cups	Chicken stock, reduced sodium	2 quarts
Flour	1 cup		

Makes 3 quarts:

1. Sauté onion and garlic in butter in a stockpot for 5 minutes or until tender.
2. Add flour, salt and pepper; cook and stir for 3 minutes or until flour is lightly browned.
3. Add chicken stock slowly, whisking until blended; cook and stir for 5 to 8 minutes or until sauce thickens.
4. Hold warm for service.

Menu Inspiration
ON-TREND CULINARY BY | PIERCE CHICKEN®

Please contact your Pierce Chicken® Representative or visit **poultry.com** for more information.

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