

≡ BUFFALO CHICKEN FRITTERS ≡

Crisp, golden fritters filled with Pierce Chicken® Buffalo Style Chicken Dip.

Who doesn't love Buffalo chicken? Not only has Buffalo chicken's menu presence grown in the past year but it is also mentioned on nearly 20% of all restaurant menus in the U.S.

Source: Datassential MenuTrends, 2015.



NUTRITION FACTS

APPROXIMATE VALUES

Yield: 24 servings

Serving Size: 129g	Amount Per Serving		% Daily Value*
Calories: 260			
Total Fat:	17g	26%	
Cholesterol:	50mg	17%	
Sodium:	650mg	27%	
Total Carbohydrate:	15g	5%	
Dietary Fiber:	1g	4%	
Sugars:	2g		
Protein:	10g		

*Percent Daily Values are based on a 2,000 calorie diet.
Allergens: milk, wheat, egg

INGREDIENTS

Pierce Chicken® Buffalo Style Chicken Dip (Code #17820)	5½ cups
Shredded potatoes, frozen	10½ cups
Yellow onion, ¼-inch dice	⅔ cup
Egg, whole, large	3 each
Salt, kosher	2½ tsp
All-purpose flour	2½ cups
Black pepper, ground	2½ tsp
Vegetable oil	1⅓ cups

CHEF'S NOTE:

145 scoops or 24 portions at 6 fritters each.

METHOD

1. In a 2-gallon metal work bowl; combine shredded potatoes, yellow onion, egg, salt, flour, black pepper and Pierce Chicken® Buffalo Style Chicken Dip, mixing until fully incorporated.
2. Scoop with a #40 disher and fry for 5 to 7 minutes or until fritters reach an internal temperature of 165°F.
3. Transfer fritters to a rack and season with salt, hold hot under a heat lamp for service.