

McCain Buffalo Chicken Crispers

Ingredients

Product	Quantity
MENU SIGNATURES CRISPERS (4X 2.5KG)	500.00 g
Shazans Chicken Thighs 1kg	1000.00 g
whole peeled white onion	1.00 g
Humza Premium Food Products Peeled Garlic Cloves 400g	20.00 g
Paprika, Spanish Smoked	5.00 g
Saxa Table Salt	5.00 g
Ground Black Pepper	1.00 g
Sweet Baby Ray's Barbecue Sauce 510g	200.00 g
Blas y Tir Spring Onions 125g	125.00 g
Whole Coriander	1.00 g
Schwartz Perfect Shake Cajun Herb & Spice Blend 37g	1.00 g
Mayonaise 70% Foodservice (4-366F)	50.00 g
Ground Paprika	1.00 g
Jamie Oliver Everyday Olive Oil 500ml	5.00 g

Serves: 12

Allergy Information

Key: Contains May Contain

Does Not Contain Cereal	Does Not Contain Gluten	Does Not Contain Milk	Contains Eggs	Does Not Contain Peanuts	Does Not Contain Nuts	Does Not Contain Crustaceans	Contains Mustard
Does Not Contain Fish	Does Not Contain Lupin	Does Not Contain Sesame	Contains Celery	Does Not Contain Soya	Does Not Contain Molluscs	Does Not Contain SO2	

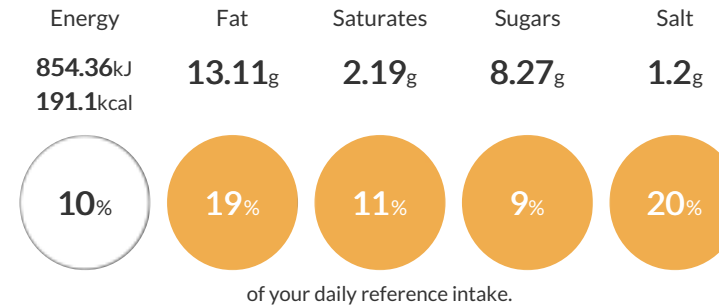
Dietary Information

Key: Suitable for

May not be suitable for Vegetarian	May not be suitable for Vegan	May not be suitable for Kosher	May not be suitable for Halal

Reference Intake

Each serving contains:



Nutritional Summary

Energy	854.36kJ 191.1kCal
Protein	17.46g
Carbohydrates	20.23g
of which sugars	8.27g
Non Milk Extrinsic Sugars	0g
Fat	13.11g
of which saturates	2.19g
Fibre	1.86g
Salt	1.2g
Sodium	0g
Iron	0mg
Calcium	0mg
Zinc	0mg
Folate	0µg
Vitamin A	0µg
Vitamin C	0mg

Method & Recipe Notes

1. Mix the Olive Oil, Diced Onion, Garlic Cloves, Smoked Paprika, Salt, Black Pepper and Barbecue Sauce in a bowl. 2. Add in Chicken Thighs and turn to coat. Cover and add to slow cooker for 5-7 hours on low until tender and easy to shred. 3. Remove chicken from slow cooker and use 2 forks to shred. Add chicken back to mixture and stir to coat chicken in sauce. 4. Cook McCain Staycrisp Crispers at 200°C for around 12 minutes until crispy. Once cooked add to a plate or bowl to serve. 5. Top McCain Crispers with BBQ Pulled Chicken, sprinkle the Spring Onions, Coriander and Cajun Spices on top. Serve with Paprika Mayonaise.

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