

Nutrition Facts

Serving Size 5 oz (140g)
Servings Per Container about 3

Amount Per Serving

Calories 200 Calories from Fat 110

% Daily Value*

Total Fat 12g **18%**

Saturated Fat 1.5g **9%**

Trans Fat 0g

Cholesterol 30mg **10%**

Sodium 520mg **22%**

Total Carbohydrate 10g **3%**

Dietary Fiber 1g **5%**

Sugars 3g

Protein 14g

Vitamin A 35% • Vitamin C 2%

Calcium 2% • Iron 6%

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

Ingredients: Chicken (Chicken, Water, Soybean Oil, Salt, Modified Corn Starch, Dextrose, Sodium Phosphate), Sauce (Hoisin Sauce (Sugar, Water, Sweet Potatoes, Salt, Modified Corn Starch, Soybeans, Spices, Sesame Seeds, Wheat Flour, Garlic, Chili Pepper, Acetic Acid), Oyster Sauce (Soy Sauce (Water, Soybeans, Wheat, Salt), Sugar, Modified Starch, Mushroom Flavor And Sodium Benzoate), Soy Sauce (Water, Wheat, Soybean, Salt, Sodium Benzoate), Chicken Base (Chicken Meat With Natural Juices, Salt, Organic Cane Juice Solids, Maltodextrin, Chicken Fat, Yeast Extract, Natural Flavors, Dried Onion, Spice Extractives, Turmeric), Soybean Oil, Salted Minin Wine (Water, Rice, Dextrose, Corn Syrup, Salt), Fresh Garlic, Modified Corn Starch, Sesame Seed Oil, Caramel Color, Spices), Carrots, Celery, Cashews, Water Chestnuts, Red Bell Peppers.

Contains: Soy, Wheat, Milk, Tree Nut (Cashew)

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Keep Refrigerated



EASTWEST
CUISINE

Cashew Chicken

Breast Meat Chicken with
Vegetables and Roasted Cashews
in a Rich Cashew Chicken Sauce

Heating Instructions

If frozen, thaw in refrigerator for 24 hours then follow directions below. Do not prepare in toaster oven.

Microwave Oven:

Times given are approximate. Use black tray for microwave heating.

1. Open package and set cashew pouch aside. Pierce plastic Cashew Chicken pouch end with 3-4 small holes and microwave on HIGH power for 3 minutes. Let sit for 2 minutes before removing from microwave oven.
2. Carefully cut open the Cashew Chicken pouch end with scissors and place contents into large serving tray or bowl, mix in cashew pouch, serve and enjoy.

Stove Top:

1. Open package and set cashew pouch aside. Open contents of Cashew Chicken pouch and place contents in a medium sauce pan.
2. Mix Cashew Chicken and heat on medium low.
3. Continue cooking stirring frequently to avoid burning sauce.
4. When Cashew Chicken is heated to 165°F, carefully remove, mix in peanuts, serve and enjoy.

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Cashew Chicken

Breast Meat Chicken with Vegetables
and Roasted Cashews in a Rich
Cashew Chicken Sauce



EASTWEST
CUISINE

3 Ready In
Minutes

Cashew Chicken

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and Roasted Cashews in a Rich
Cashew Chicken Sauce

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Serving
Suggestion

NET WT. 16 OZ. (1 LB.) 454g

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