

TENDERREADY®



51271 TENDERREADY® Sous-Vide Style Chicken Halves

EFFORTLESS & EXCEPTIONAL

INTRODUCING NO ANTIBIOTICS EVER SOUS-VIDE STYLE CHICKEN



- ✓ NO ANTIBIOTICS EVER
 - ✓ Made with Only All-Natural* Chicken
 - ✓ 100% Vegetarian Diet
 - ✓ No Animal By-Products
- No Hormones or Steroids Added**

*Minimally processed. No artificial ingredients.

**Federal regulations prohibit the use of hormones or steroids in poultry.

IN-DEMAND & EASY TO PLATE

PERDUE® HARVESTLAND® TENDERREADY®—NO ANTIBIOTICS. NO EXCEPTIONS.

PERDUE® HARVESTLAND® TENDERREADY® chicken products unite the benefits of sous-vide style cooking with Perdue Harvestland brand quality. Our NO ANTIBIOTICS EVER chickens are raised on a 100% vegetarian diet. PERDUE® HARVESTLAND® TENDERREADY® is Certified Gluten Free, contains only simple, recognizable ingredients and is fully cooked sous-vide style for tender, flavorful chicken.



51272 TENDERREADY® Sous-Vide Style Chicken Quarters

TENDERREADY® is always:

- Fully cooked
- Made with simple, recognizable ingredients
- Free of preservatives or fillers
- Made from chicken raised with NO ANTIBIOTICS EVER
- Certified Gluten Free

SATISFY CONSUMERS WITH ON-TREND HIGH-VALUE PROTEIN

- 86% of consumers want restaurants to be more transparent¹
- 76% of consumers are more likely to buy products with no antibiotics²
- 60% of consumers say that all natural, no preservatives and no antibiotics are important to them when selecting poultry dishes at a restaurant³

CREATE CONSISTENT QUALITY WITH SOUS-VIDE STYLE CHICKEN

The PERDUE® HARVESTLAND® TENDERREADY® sous-vide style cooking method produces a delicious, tender and **fully cooked** product. It is marinated and roasted in a sealed bag to lock in flavor and moisture for exceptional dishes every time.

1. Technomic Consumer Trend Report Series, Consumer Prefer Transparency, November 2016

2. Datassential, The New Healthy Keynote Report, April 2016

3. Packaged Facts, "Restaurant Patrons Want Menu Transparency for Meat and Poultry," June 2016



EXCEPTIONAL FLAVOR IN 3 SIMPLE STEPS

STEP 1. UNPACK



**FRESH, NEVER FROZEN,
AND FULLY COOKED**

UPSCALE WITH EASE

- Reduce labor and improve food safety
- Heats best over a char grill or in a convection oven
- Great moisture retention and flavor infusion
- 90-day shelf life

STEP 2. HEAT



**OVEN-ROASTED
CHICKEN READY IN
MINUTES, NOT HOURS**

STEP 3. SERVE



**JUST PLATE AND SERVE
OR CUSTOMIZE WITH
SIGNATURE SAUCES**

PERDUE® HARVESTLAND® TENDERREADY®

HATCHED, RAISED
AND HARVESTED
IN THE USA

SPECIFICATIONS

PRODUCT CODE	FORM	PRODUCT DESCRIPTION	COUNT/ PORTION SIZE	PACK SIZE	SHELF LIFE (DAYS)
PERDUE® HARVESTLAND® TENDERREADY® CHICKEN					
51270	FC	Sous-Vide Style Boneless Skinless Chicken Breasts	48/4 oz.	12 packages per box	90
51271	FC	Sous-Vide Style Chicken Halves	16	2 halves per package/ 8 packages per box	90
51272	FC	Sous-Vide Style Chicken Quarters	32	4 quarters per package/ 8 packages per box	90

FC = Fully cooked



PREPARATION INSTRUCTIONS* Equipment varies—these are approximate times.

PRODUCT	CONVENTIONAL OVEN	CONVECTION OVEN	OPEN-FIRE GRILL	BOIL-IN-BAG
CHICKEN				
HALVES AND QUARTERS	25-30 min. @ 425°F	15-18 min. @ 450°F	20-25 min.	12-15 min.†
BONELESS BREAST	17-18 min @ 350°F	7-8 min. @ 375°F	5-7 min.	6-8 min.

*We recommend heating from a refrigerated state.
†To crisp skin, finish in oven, salamander broiler or grill.

GET INSPIRED WITH THIS NEW TENDERREADY® RECIPE!

HONEY SRIRACHA GLAZED CHICKEN WITH SAUTEED BOK CHOY & GINGER

INGREDIENTS:

- 8 each PERDUE® HARVESTLAND® TENDERREADY® Roasted Chicken Quarters
- ½ cup honey
- 2½ tbsp. Sriracha sauce
- 1½ oz. rice wine vinegar
- 1½ oz. vegetable oil
- 1 tbsp. garlic (minced)
- 1½ tbsp. ginger (minced)
- 2½ lb. bok choy (clean and washed)
- 1½ tbsp. oyster sauce
- salt and pepper to taste



Consider serving with either ginger fried rice, glass noodles or mirin-seasoned sticky rice

DIRECTIONS:

1. Remove chicken quarters from sealed package, and place on large sheet tray covered in parchment paper. Distribute the chicken evenly across the tray (skin side up), so that pieces are not touching.
2. In a medium mixing bowl, combine honey, Sriracha and rice wine vinegar.
3. Place chicken in a 450°F preheated oven. Cook for 10 minutes, then coat the chicken with the Sriracha glaze. Return to the oven for 5 more minutes (until glaze begins to crisp and internal temperature reaches 145°F).
4. Preheat large sauté pan over medium heat. Add vegetable oil, garlic and ginger to the pan. Once the garlic and ginger have reached a light brown color, add the bok choy. Once the bok choy begins to wilt, mix in the oyster sauce and season to taste.



PerdueFoodservice@Perdue.com
855-673-4300
www.PerdueFoodservice.com