MEET THE NEW CHICK ON THE BLOCK

Delicious CAULIPOWER® frozen chicken tenders.

Our latest meal hack reinvents another one of America’s favorite comfort foods to create a game-changing, better-for-you frozen Chicken Tender. The golden, crispy coating is veggie-forward, packed with cauliflower and other gluten-free goodness, and contains no artificial ingredients. No Cluckin’ Way!

Available in Original & Spicy(ish).

COATING IS PACKED WITH CAULIFLOWER AND OTHER GLUTEN-FREE GOODNESS

CHICKEN RAISED WITH NO ANTIBIOTICS EVER

ALL NATURAL® & CAGE-FREE

BAKED, NOT FRIED

GLUTEN-FREE

foodservice@eatCAULIPOWER.com
foodservice.eatCAULIPOWER.com
### ALL NATURAL* CHICKEN TENDERS

**CASE CODE** 10854934007485  
**DOT CODE** 705336

**INGREDIENTS**
- Chicken Breast, Water, Rice Flour, Dried Cauliflower, Brown Rice Flour.  
**CONTAINS 2% OR LESS OF THE FOLLOWING:** Tapioca Starch, Salt, Seasoning (Chicken Broth, Natural Flavor), Corn Starch, Organic Yellow Corn Flour, Sea Salt, Garlic Powder, Leavening (Cream of Tartar, Sodium Bicarbonate), Onion Powder, Spices, Paprika, Lactic Acid Powder, Calcium Lactate, Torula Yeast, Extractives of Paprika.

### ALL NATURAL* SPICY (ISH) CHICKEN TENDERS

**CASE CODE** 10854934007492  
**DOT CODE** 705337

**INGREDIENTS**
- Chicken Breast, Water, Rice Flour, Dried Cauliflower, Brown Rice Flour, Organic Yellow Corn Flour, Rice Starch.  
**CONTAINS 2% OR LESS OF THE FOLLOWING:** Tapioca Starch, Salt, Seasoning (Chicken Broth, Natural Flavor), Sea Salt, Spices, Leavening (Cream of Tartar, Sodium Bicarbonate), Organic Corn Starch, Torula Yeast, Lactic Acid Powder, Calcium Lactate, Garlic Powder, Onion Powder, Extractives of Paprika, Paprika.

### BAKING DIRECTIONS

Baking times and temperatures may vary based on baking method and equipment.

1. Thaw tenders overnight in a refrigerated space. Do not thaw in the case, remove bags and place on a sheet pan to thaw.
2. Pre-heat combi-oven to 415°F, and ensure convection fan is turned on at highest setting.
3. Place tenders into oven on a lightly oiled baking pan, and cook for 7 minutes.
4. Remove from oven and allow to rest for 2 minutes prior to serving.

For more baking instructions please contact foodservice@eatCAULIPOWER.com

### LOOKING FOR MENU INSPIRATION?

- **Chicken Wraps**  
  (In our CAULIPOWER tortillas)
- **Main entree for all your day parts!**
- **Kids’ Menu**  
  **Appetizers**