

Festive Bento Box

Festive and satisfying, this Bento Box has delectable crispy treats for all your guests. Spicy crispy green beans, creamy battered corn nuggets and juicy chicken tenders are served with sweet chili and honey sriracha dipping sauces. This festive appetizer will be popular throughout all generations.



FESTIVE BENTO BOX



DIRECTIONS:



YIELD: 10 Servings

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Ventura Foods	As needed	Mel Fry Oil	1.25	40013	
Tyson Foods	20 pcs.	Tyson UC Homestyle Breaded Chicken Breast Tender	9.00	10074410928	
Ajinomoto	40 pcs.	Fred's Battered Corn Nuggets	3.60	241120	
Ajinomoto	40 pcs.	Fred's Spicy Breaded Green Beans	2.40	275020	
Ventura Foods	10 oz.	Sauce Craft Sweet Chili Sauce	1.00	22777-SCR	
Ventura Foods	10 oz.	Sauce Craft Honey Sriracha Sauce	1.20	22776-SCR	

Directions for the Operator:

1. Preheat fryer to 350°.
2. Place the chicken tenders in the fryer for 4-6 minutes at 160° then drain in a paper towel lined pan.
3. Place the corn nuggets in the fryer for 3-4 minutes then drain in a paper towel lined pan.
4. Place the spicy green beans in the fryer for 3-4 minutes and drain in a paper towel lined pan.
5. Portion the 2 sauces in dip cups.
6. Place the 3 different items into a serving container and serve with the dipping sauces.

Directions for the Consumer:

1. Hold all hot items in a preheated 325° oven to keep warm until ready to serve.
2. Serve all three fried items in cones or chafer dishes with the two sauces.

FOOD COST CALCULATOR

Menu Price \$	\$57.95
Total Cost \$	\$18.45
Cost Margin %	32%
Net Profit \$	\$39.50

*Approximate ingredient costs & gross profit



Recipe Created by:
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