

PŪLEHU CHICKEN

KAU KAU TIME! KĀHEA 'AI!

Time to eat! Come and get it!



A PLATE LUNCH FAVORITE.

Soaked in a local-style soy marinade, cooked over an open flame.

Highway Inn

Since 1947

HAWAIIAN FOOD

"A Taste of Old Hawai'i"

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Scan for online
instructions and
alternate prep ideas!

TO STORE: All product ships vacuum sealed or in heat-sealed zip-top bag; do not remove from bag until ready to prepare. Product may arrive partially thawed; refreezing is not recommended if product has thawed partially or fully. Refrigerate or freeze immediately upon receiving. May be stored in the refrigerator up to 3 days or freezer 1 month.

TO THAW: Thaw product in bag; keep refrigerated while thawing. (May take up to 2 days to completely thaw from fully frozen. Product may be reheated while frozen but will impact reheating time significantly.)

Ingredients: Chicken, rice vinegar, mirin (Japanese rice wine), apple juice, granulated white sugar, water, fish sauce (fish), black pepper, chili powder, soy sauce (soybean), sesame oil

Preparation:
instructions are for one bag

Step 1: Thaw (see instructions above)

Step 2: Cut a vent slit (approx. 1 inch) in vacuum bag.

Step 3: Set bag on a microwave-safe plate.

Step 4: Microwave on high for 8 minutes. Use vent slit to insert thermometer and check temperature; center of meat should be 160°F. If not fully reheated, continue microwaving in two-minute increments until 160°F in center.

Step 5: Carefully cut bag open (watch out for escaping steam) and transfer contents to a serving dish, including any juices.

Optional: Serve on a bed of chopped cabbage, garnish with chopped green onions.