



INGHAM'S
Always Good

FOODSERVICE
SNACKING CATALOGUE



Foodservice
SNACKING
CATALOGUE!
Helping you make
DELICIOUS, EASY AND
SIMPLE *chicken*
snacking **RECIPES**

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COOKING DOESN'T HAVE
TO BE COMPLICATED!



TEMPURA BREAST NUGGET PARMIGIANA BITES

WITH SOUR CREAM DIPPING SAUCE



PREP TIME:
5 MIN



COOK TIME:
15 MIN



METHOD:
BAKE



TEMPERATURE:
200°C

WHAT YOU NEED:

INGREDIENTS

- Tempura Breast Nuggets
- Slices of smoked ham, cut into small rectangles
- Tomato passata or pasta sauce
- Green shallots, trimmed, thinly sliced
- Cheddar cheese, grated
- Sour cream
- Tablespoon buttermilk
- Basil to garnish

HOW TO COOK:

METHOD:

1. Preheat oven to 200°C. Spread Chicken Nuggets evenly on a lightly greased oven tray and cook for 10 minutes, turning once.
2. Place two rectangles of sliced ham on top of each nugget. Spoon or pipe some passata on top of the ham and sprinkle cheese on top. Bake for a further 5 min or until cheese melts.
3. Meanwhile, for the dipping sauce, use a stick blender to pulse the sour cream and buttermilk. Process until just combined. Add in shallots and season.
4. Serve the nuggets warm, with sour cream dipping sauce and garnish with basil.



**FULLY
COOKED**

**CONTAINS
WHEAT, GLUTEN,
EGG, MILK
& SOY**

PRODUCT CODE:
5561900

ALTERNATIVE PRODUCT:
5550200 | Chicken Breast Nuggets



CHICKEN TENDER DIPPERS



PREP TIME:
5 MIN



COOK TIME:
3.5-4 MIN



METHOD:
DEEP FRY



TEMPERATURE:
180°C

WHAT YOU NEED:

INGREDIENTS:

- Crumbed Chicken Tenders
- Selection of dipping sauces

EQUIPMENT:

- Cocktail skewers

HOW TO COOK:

METHOD:

1. Preheat oil to 180°C. Place a small quantity of tenders in fryer basket and cook for approximately 3.5 - 4 min. Drain carefully onto paper towel. (Oven cook instructions available on pack).
2. Carefully insert skewer into chicken tenders.
3. Arrange on a platter alongside dipping sauces of choice.

Hot Tip!

Toss tenders in a spicy BBQ or honey glaze before skewering for a different flavour profile

ALTERNATIVE PRODUCTS:

0020555 | Salt & Vinegar Tenders
6405400 | Southern Style Tenders
5379600 | Devil Breast Tenders



FULLY COOKED

CONTAINS WHEAT, GLUTEN, SOY & MILK

PRODUCT CODE:
5563600



SOUTHERN STYLE POP'EM SNACK CUPS



PREP TIME:
3 MIN



COOK TIME:
3.5 MIN



METHOD:
DEEP FRY



TEMPERATURE:
180°C

WHAT YOU NEED:

INGREDIENTS:

- Southern Pop'Em
- Chopped parsley to garnish

EQUIPMENT:

- Small serving cups

HOW TO COOK:

METHOD:

1. Preheat oil to 180°C and cook Pop'Em chicken for 3.5 min. Drain carefully on to paper towel (Oven cook instructions available on pack).
2. Portion up Pop'ems into serving cups.
3. Garnish with parsley and serve as is, or alongside dipping sauce.



CONTAINS WHEAT, GLUTEN, & SOY

PRODUCT CODE:
5565200



SPICY CHICKEN NUGGET SLIDERS

WITH PERI PERI MAYO DIPPING SAUCE



PREP TIME:
8 MIN



COOK TIME:
2.5-3 MIN



METHOD:
DEEP FRY



TEMPERATURE:
180°C

WHAT YOU NEED:

INGREDIENTS

- Chicken Breast Nuggets
- Brioche slider buns
- Burger pickles
- Cabbage coleslaw
- Peri peri mayonnaise

HOW TO COOK:

METHOD:

1. Preheat oil to 180°C. Place a small quantity of nuggets in fryer basket and cook for approximately 2.5 - 3 min. Drain carefully onto paper towel. (Oven cook instructions available on pack).
2. Cut your brioche slider buns in half, lightly toast and spread peri peri mayonnaise on bottom bun.
3. Place two nuggets, coleslaw and pickles on top and add on the bun lid.



**FULLY
COOKED**

**CONTAINS
WHEAT, GLUTEN,
EGG, MILK
& SOY**

PRODUCT CODE:
5550200

ALTERNATIVE PRODUCTS:

5561900 | Tempura Breast Nuggets
5561300 | Teriyaki Breast Medallion



TURKEY AND MANGO SALSA BITES



PREP TIME:
10 MIN



COOK TIME:
N/A



METHOD:
N/A



TEMPERATURE:
N/A

WHAT YOU NEED:

INGREDIENTS: Mango Salsa:

- Oven Roasted Turkey Half Breast
- Crostini slices
- Mayonnaise
- Rocket
- Diced mango
- Diced red capsicum
- Chopped coriander
- Finely diced jalapeno
- Lime juice
- Salt

HOW TO COOK:

METHOD:

1. Thinly slice or shave Oven Roasted Turkey Half Breast and set aside.
2. Combine mango salsa ingredients and set aside.
3. Spread a layer of mayonnaise on crostini slices and top with rocket.
4. Place turkey slices on top, and finish with mango salsa.



CONTAINS SOY

WHOLE MUSCLE

PRODUCT CODE:
7770100

Hot Tip!

Use pre-sliced turkey or chicken to save on time and labour

ALTERNATIVE PRODUCTS:

5130200 | Chicken Breast Supreme
7720100 | Herb & Mustard Turkey Half Breast



WINGS DIPPING PLATTER



PREP TIME:
5 MIN



COOK TIME:
3.5-4.5 MIN



METHOD:
DEEP FRY



TEMPERATURE:
180°C

WHAT YOU NEED:

INGREDIENTS:

- Devil Wing Dings
- Crumbed Wing Dings
- Choice of dipping sauces

HOW TO COOK:

METHOD:

1. Preheat oil to 180°C. Place a small quantity of Wing Dings in fryer basket and cook for approximately 3.5 - 4.5 min. Drain carefully onto paper towel. (Oven cook instructions available on pack).
2. Arrange wings on a platter.
3. Serve alongside a variety of dipping sauces.



PRODUCT CODE:
0020540

CONTAINS WHEAT, GLUTEN, MILK



PRODUCT CODE:
0020536

WHOLE MUSCLE BONE IN

ALTERNATIVE PRODUCTS:

5312630 | Chinese BBQ Wings
5312730 | Buffalo Wings

**OUR SNACKING
PRODUCTS MAKE
THE *perfect addition*
TO A DELICIOUS
GRAZING BOARD!**



**CHICKEN GOUJONS
PRODUCT CODE: 0020670**



TURKEY WRAPPED GRISSINI DIPPERS

WITH BAKED BRIE AND CRANBERRY



PREP TIME:
10 MIN



COOK TIME:
15 MIN



METHOD:
BAKE



TEMPERATURE:
180°C

WHAT YOU NEED:

INGREDIENTS

- Oven Roasted Turkey Half Breast
- Grissini
- Wheel of brie
- Honey
- Rosemary sprigs
- Cranberry sauce

HOW TO COOK:

METHOD:

1. Lightly score the surface of your brie and place in a small, oven proof dish.
2. Spread a thin layer of cranberry sauce on top and insert small sprigs of rosemary into the brie.
3. Place the brie into a preheated 180°C oven and bake for 15 min until melted through.
4. While baking, thinly slice the turkey breast, wrap around grissini and set aside.
5. Take brie out of the oven and drizzle with honey.
6. Arrange turkey wrapped grissini alongside the brie, and serve immediately.



**GLUTEN
FREE**

**WHOLE
MUSCLE**

PRODUCT CODE:
7770100

Hot Tip!

Use pre-sliced turkey or chicken to save on time and labour

ALTERNATIVE PRODUCT:
5130200 | Chicken Breast Supreme

SWEET CHILLI TENDER TACOS

WITH GUACAMOLE DIPPING SAUCE



PREP TIME:
5 MIN



COOK TIME:
3-4 MIN



METHOD:
DEEP FRY



TEMPERATURE:
180°C

WHAT YOU NEED:

INGREDIENTS:

- Sweet Chilli Tenders
- Mini flour tortillas
- Guacamole
- Sliced red onions
- Sliced green chilli peppers
- Finely diced pineapple
- Chopped iceberg lettuce
- Fresh coriander
- Lime juice

HOW TO COOK:

METHOD:

1. Preheat oil to 180°C. Place a small quantity of Sweet Chilli Tenders in fryer basket and cook for approximately 3 - 4 min. Drain carefully onto paper towel. (Oven cook instructions available on pack).
2. Combine red onions, green chillies, pineapple, coriander and lime juice to make a salsa and set aside.
3. Lightly toast tortillas, spread guacamole on one side.
4. Place a small quantity of salsa and lettuce on the tortillas, and top with Sweet Chilli Tenders.
5. Arrange tacos on a platter and serve immediately.



**FULLY
COOKED**

**CONTAINS
WHEAT, GLUTEN,
& SOY**

PRODUCT CODE:
5568600

ALTERNATIVE PRODUCTS:

- 5563600 | Crumbed Chicken Tenders
6405400 | Southern Style Tenders
5379600 | Devil Breast Tenders





DEVIL TENDER FLATBREAD SLIDERS



PREP TIME:
5 MIN



COOK TIME:
3-4 MIN



METHOD:
DEEP FRY



TEMPERATURE:
180°C

WHAT YOU NEED:

INGREDIENTS:

- Devil Breast Tenders
- Mini flatbread or flour tortillas
- Fresh coleslaw or salad leaves
- Thin slices of red onion
- Smokey chipotle taco sauce

HOW TO COOK:

METHOD:

1. Preheat oil to 180°C. Place a small quantity of Devil Chicken Tenders in fryer basket and cook for approximately 3 - 4 min. Drain carefully onto paper towel. (Oven cook instructions available on pack).
2. Lightly toast flatbreads or tortillas in a dry pan and top with coleslaw or salad along with red onion slices.
3. Place a Devil Chicken Tender onto the salad and top with a generous amount of smokey chipotle taco sauce.
4. Plate up and serve immediately.



**FULLY
COOKED**

**CONTAINS
WHEAT, GLUTEN,
SOY & MILK**

PRODUCT CODE:
5379600

ALTERNATIVE PRODUCTS:
5563600 | Crumbed Chicken Tenders



SPICY CHICKEN AND WAFFLE BITES



PREP TIME:
5 MIN



COOK TIME:
4 MIN



METHOD:
DEEP FRY



TEMPERATURE:
180°C

WHAT YOU NEED:

INGREDIENTS:

- Devil Boneless Wyngz
- Mini waffles or waffle fries
- Maple syrup (optional)

HOW TO COOK:

METHOD:

1. Preheat oil to 180°C. Place a small quantity of Devil Boneless Wyngz in fryer basket and cook for approximately 4 min. Drain carefully onto paper towel. (Oven cook instructions available on pack).
2. Prepare mini waffles or waffle fries as per pack instructions.
3. Place one piece of Devil Boneless Wyngz on waffle and secure with a toothpick.
4. Drizzle with maple syrup (optional) and serve.



**CONTAINS
WHEAT, GLUTEN**

**WHOLE
MUSCLE**

PRODUCT CODE:
5567500

Hot Tip!

Substitute mini waffles for waffle fries for a more savoury twist



COUNTRY CRISP BAHN MI



PREP TIME:
5 MIN



COOK TIME:
4-5 MIN



METHOD:
DEEP FRY



TEMPERATURE:
180°C

WHAT YOU NEED:

INGREDIENTS

- Country Crisp Chicken Strips
- Crusty bread rolls
- Chicken pate
- Mayonnaise
- Coriander sprigs
- Cucumbers sliced length-ways
- Green onion stems
- Sliced red chillies
- Pickled carrot batons
- Soy sauce or liquid seasoning

HOW TO COOK:

METHOD:

1. Preheat oil to 180°C. Place a small quantity of Country Crisp Chicken Strips in fryer basket and cook for approximately 4 - 5 min. Drain carefully onto paper towel. (Oven cook instructions available on pack).
2. Split rolls down the centre.
3. Spread pate on one side, then add mayonnaise on top.
4. Layer in green onion, carrot, cucumber and coriander sprigs.
5. Top with Country Crisp Chicken Strips.
6. Top with fresh chilli and drizzle with soy sauce or liquid seasoning.
7. Close rolls and serve immediately.



FULLY COOKED

CONTAINS WHEAT, GLUTEN, SOY, EGG & MILK

PRODUCT CODE:
5532500

Hot Tip!

Substitute Country Crisp Strips for Devil Boneless Wyngz for a spicy kick

ALTERNATIVE PRODUCT:
5567500 | Devil Boneless Wyngz



HONEY SESAME TEMPURA BREAST SKEWERS



PREP TIME:
10 MIN



COOK TIME:
4.5-5 MIN



METHOD:
DEEP FRY



TEMPERATURE:
180°C

WHAT YOU NEED:

INGREDIENTS:

- Tempura Breast Bites
- Honey sauce (pre-made or made in house)
- Sesame seeds

EQUIPMENT:

- Cocktail skewers

HOW TO COOK:

METHOD:

1. Preheat oil to 180°C. Place a small quantity of Tempura Breast Bites in fryer basket and cook for approximately 4.5 - 5 min. Drain carefully onto paper towel.
2. Toss Tempura Breast Bite pieces in the honey sauce, reserving a small quantity for later.
3. Skewer Tempura Breast Bite pieces onto sticks, and arrange skewers on a platter.
4. Drizzle reserved honey sauce onto skewers, sprinkle with sesame seeds and serve immediately.



**FULLY
COOKED**

**WHOLE
MUSCLE**

PRODUCT CODE:
5337000

SIMPLE 
INGREDIENTS
PREPARED IN A
 SIMPLE WAY!
THAT'S *always* A
GOOD WAY TO COOK





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