

SINCE 1896



PREMIUM

READY-CUT®

TOMATOES

Diced with No Salt Added



NET WT  
14.5 OZ  
(411g)



PLEASE RECYCLE

### Nutrition Facts

Serving Size 1/2 cup (126g)  
Servings Per Container about 3 1/2

Amount/Serving

Calories 25 Calories from Fat 0

% Daily Value\*

Total Fat 0g 0%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 50mg 2%

Total Carbohydrate 6g 2%

Dietary Fiber 2g 8%

Sugars 4g

Protein 1g

Vitamin A 10% • Vitamin C 15%

Calcium 2% • Iron 2%

\*Percent Daily Values are based on a 2,000 calorie diet.

INGREDIENTS: TOMATOES, TOMATO JUICE, CALCIUM CHLORIDE, CITRIC ACID. NOT A SODIUM FREE FOOD.

### Burgundy Chicken

Prep: 8 minutes  
Cook: 37 minutes  
Servings: 4

- 4 skinless, boneless chicken breast halves
- 1 tsp. thyme
- 1 cup chopped onion
- 2 cloves garlic, minced
- 2 Tbsp. olive oil
- 1/2 lb. small red potatoes, quartered
- 10 mushrooms, quartered
- 1 can (14.5 oz.) S&W® Ready-Cut® Tomatoes, No Salt Added, undrained
- 1-1/2 cups dry red wine

1. Sprinkle chicken with thyme and salt-free herb seasoning, if desired. Cook chicken, onion and garlic in oil in large skillet 6 minutes per side. Remove chicken.
2. Add remaining ingredients to skillet. Cook, uncovered, over medium-high heat, stirring occasionally, about 20 minutes or until potatoes are tender.
3. Add chicken; cook until chicken is no longer pink in center.

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QUESTIONS OR COMMENTS?  
CALL 800-252-7033  
(MON.-FRI.).

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REFRIGERATE ANY UNUSED PORTION IN A SEPARATE, COVERED CONTAINER.

\*NET CARBS PER SERVING = TOTAL CARBS MINUS FIBER



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