

PRODUCT
INSTRUCTIONS

BURGERS[®]

- SMOKEHOUSE -

PULLED CHICKEN

SIGNATURE BBQ SAUCE



FULLY COOKED. READY TO HEAT & SERVE.

Refrigerate upon arrival. If not to be used within 28 days, freeze for up to 6 months.

PULLED CHICKEN

OUR PULLED CHICKEN STARTS with fresh raw material before it's brined, aged and fully cooked. While it's still hot, it's hand pulled and packaged by itself or with our signature barbecue sauce to keep all the flavors & juices with the meat.

1 LB. TRAY — HEATING INSTRUCTIONS

TO HEAT IN THE MICROWAVE

1. Thaw in refrigerator before microwaving.
Can be heated from frozen but requires extra heating time.
2. Do not remove or puncture the film attached to the top of the tray.
3. Place tray in microwave.
4. Heat on high for approximately 3 ½ to 4 ½ minutes for the sauced pulled chicken *Film will expand and form a bubble during heating, and then self vent and slowly relax.*
5. Remove from microwave and let rest for 2 minutes. Caution contents are very hot. Peel off the film, serve and enjoy.

Heating time is approximate due to the variability of microwave ovens.

TO HEAT ON STOVETOP:

1. Thaw tray overnight in refrigerator
2. Open tray & place product into a small saucepan
3. Place on stove top & heat slowly, stirring over medium heat

SERVING SUGGESTIONS

- Pulled Chicken Sandwiches – serve with chips, pickles or your favorite side!
- Tacos – great tasting taco meat option
- Nachos – substitute Pulled Chicken as the protein on your nachos
- Wraps/Sliders and More – it makes a great tasting protein filler
- Gourmet Mac & Cheese – chop it up and add it as an ingredient to your favorite mac & cheese

MORE RECIPES & IDEAS AT: WWW.SMOKEHOUSE.COM



PULLED CHICKEN

IMPORTANT FOOD SAFETY TIPS

- “DANGER ZONE” (40° to 140°F)
- Keep cold food cold – at or below 40°F.
- Keep hot food hot – at or above 140°F.
- When heating or cooling of food it is important to travel through the “Danger Zone” temperatures as rapidly as possible.
- If not going to consume hot food right away, it’s important to keep it at 140° F or above.
- Leftovers must be put in shallow containers for quick cooling and refrigerated at 40°F or below within two hours.
- Always thaw product in refrigerator.