

PRODUCT
INSTRUCTIONS

BURGERS'
- SMOKEHOUSE -

ORIGINAL SOUTHERN CHICKEN FRIED CHICKEN



FULLY COOKED. READY TO HEAT & SERVE.

Freeze upon arrival, can be frozen for up to 6 months.

SOUTHERN CHICKEN FRIED CHICKEN

WE ARE OFFERING A HAND BREADED, WHOLE CHICKEN BREAST – FROM YOUR FREEZER TO OVEN -- READY IN MINUTES!

TENDER & JUICY CHICKEN WITH A CRISPY COATED CRUST

METHOD FOR HEATING FROM FROZEN:

CONVENTIONAL OVEN

1. Preheat Oven to 350 Degrees F.
2. Prepare a baking sheet – cover it with foil and spray with a non-stick cooking spray.
3. Remove desired number of pieces from packaging and place on the sheet.
4. Bake for approximately 20 minutes total, or until internal temperature reaches 165 degree F. (measured by using a meat thermometer). Recommended to turn chicken to other side after the first 10 minutes of baking.

Helpful Hint: For a crispier crust, cook chicken directly on your baking rack in the oven at the same temperatures listed above.

SERVING SUGGESTIONS

1. Serve with a traditional white gravy (as shown in picture)
2. Slice into thin strips to top on a salad or wrap in a tortilla for a tasty wrap.
3. Prepare a sandwich adding a bun and your favorite toppings!
4. Eat just the way it is with your favorite side dishes!

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.