

PRODUCT
INSTRUCTIONS

BURGERS'
- SMOKEHOUSE -

GOURMET STUFFED BACON WRAPPED CHICKEN BREAST



Refrigerate upon arrival.

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

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GETTING STARTED

Thaw chicken breasts completely in refrigerator. Remove product from packaging.

Helpful Hint: Spray baking sheet with cooking spray to keep from sticking and to make for easier clean up.

OVEN METHOD

1. Preheat oven: 350°F for conventional oven, 330°F for convection oven
2. Place on raised edge baking sheet.
3. Bake approximately 35 minutes, if thawed. If frozen, bake for approximately 60 minutes. Internal temperature should reach 165°F.
4. Let rest 15 minutes before serving.

GRILL METHOD

1. Prepare grill.
2. Place product on foil.
3. Cook covered over indirect heat for approximately 35 minutes. Internal temperature should reach 165°F.
4. Let rest 15 minutes before serving.
5. (For best results do not grill from frozen.)

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.