

Original Chicken Fried Chicken Instructions

Heating instructions from frozen:

Product is fully cooked.

Conventional Oven: Preheat oven to 350F. Remove desired number of pieces from packaging, place on a sheet pan lined with foil and sprayed with non-stick spray. Bake for approximately 30 minutes, turning every 10 minutes until product is hot and crispy. Depending on your oven, it may take longer.

Air Fryer: Set temperature to 390F; place desired number of pieces in basket (do not stack product). Cook until product is hot and crispy or for about 15 minutes, turning every eight minutes for even browning.

Serving suggestions

Serve with your favorite country gravy and mashed potatoes.

Serve on a sandwich with lettuce, tomato, cheese add mayo with horseradish or your favorite mustard.

Serve with eggs and hash browns for a hearty breakfast.

Slice and serve on a salad with sliced hard-boiled eggs, bacon, cheese and honey mustard dressing for a classic fried chicken salad.

Gravy Instructions

- Whisk together gravy mix and ½ cup cool tap water. Set aside.
- Measure and pour 1-1/2-cups of water into a saucepan. Bring water to a full boil.
- Pour and whisk the gravy mix/water blend into the boiling water. Stir until thickened.
- Remove from heat. If necessary, thin gravy with additional water.

Information provided by Heartland Fresh