



Chicken Fried Chicken

HEATING INSTRUCTIONS FROM FROZEN:

PRODUCT IS FULLY COOKED.

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

Air Fryer: Set temp to 390°F; 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 8 minutes for even browning.

RECIPE IDEAS

- **Chicken Fillet Sandwich**, with special sauce (¼ cup mayo, 1 tsp yellow mustard, 1 tbsp BBQ sauce, 1 tbsp honey), 3 pickles on a warm, buttered brioche bun.
- **Buffalo Chicken Fried Chicken**, blend hot sauce with a little butter, brush on hot chicken, sprinkle with blue cheese crumbles and some crunchy lettuce.
- **Breakfast Sandwich** on an English muffin with bacon, egg over easy and some white gravy.
- **Chicken Sliders** on Hawaiian rolls with chutney (or other favorite sauce) and melted Swiss.
- **Chicken Fried Chicken Club** with chicken, bacon, mayo, cheddar cheese, lettuce and tomato on your favorite toasted bread.
- **Chicken Fried Chicken Barbecue Sandwich** with melted American cheese, your favorite barbecue sauce and cole slaw on a Brioche bun.
- **Chicken Fried Chicken Bowl**, a bowl with chopped chicken fried chicken, topped with mashed potatoes, corn, shredded cheese and gravy.
- **Sweet and Sour Chicken**, chopped chicken tossed in sweet and sour sauce with pineapple chunks, served over rice.
- **Chicken and Waffles**, waffles topped with chicken fried chicken and drizzled with warmed maple syrup. For a little kick add hot sauce to the syrup before drizzling over chicken.
- **Chicken Parmigiana**, Chicken Fried Chicken topped with a little tomato or spaghetti sauce and parmesan or mozzarella.
- **Chicken Cordon Bleu**, Chicken Fried Chicken with ham, cheese and gravy.
- **Chicken Alfredo**, penne, jarred Alfredo sauce, bacon, diced Chicken Fried Chicken.
- **Chicken Milanese**, Chicken Fried Chicken with arugula, feta, diced tomatoes topped with balsamic dressing.
- **Cobb Salad**, Romaine or leaf lettuce, hard cooked egg, avocado, bacon, blue cheese and chicken.
- **Chicken Fried Chicken Salad Options:**
 - warmed chicken combined with spinach, strawberries and poppy seed dressing.
 - combine chopped chicken with spinach, mushrooms, hard cooked egg, bacon and a honey mustard dressing.