

Food Service Products Cooking Instructions

Boneless White Chicken Chunk Fritter / Pre-Browned

COOKING INSTRUCTIONS: Deep-fry at 350°F for 5–5 ½ minutes, or until desired doneness. Pre-heated oven – 450°F for 12-15 minutes. Turn once after 6 minutes. For safety, the product must be cooked to an internal temperature of 165°F.

IQF Uncooked Classic Crunch Breaded Chicken Tenderloin

COOKING INSTRUCTIONS: From Frozen: Deep Fry at 350°F for 4 1/2 min. Bake in a convection oven at 400 °F for 10-12 minutes. Bake in a conventional oven at 450°F for 15-17 minutes. The product is uncooked. For food safety, it must be cooked to an internal temperature of 165°F, as measured with a thermometer. Appliances vary; adjust accordingly. Cooked to an internal temperature of 165°F.

4oz. Golden Chicken Breast Fillet Fritter / Pre - Browned

COOKING INSTRUCTIONS: Deep-fry the frozen product in oil at 350°F for 5-6 minutes, or until desired doneness. Bake-able in Oven: Place in Pre-heated oven at 400°F for 15-20 minutes. Uncooked: For safety, the product must be cooked to an internal temperature of 165°F.

9oz. Pennsylvania Dutch Stuffed Pork Chop

COOKING INSTRUCTIONS: Thaw overnight in the refrigerator. Sear both sides in a hot pan with oil for 1 minute. Cover and cook for 25 minutes or put in the oven at 350°F for 25 minutes, or until just up to a safe temperature. Cook until done. For safety, the product must be cooked to an internal temperature of 165°F.

9oz. Apple/Raisin/Almond Stuffed Pork Chop

COOKING INSTRUCTIONS: Thaw overnight in the refrigerator. Sear both sides in a hot pan with oil for 1 minute. Cover and cook for 25 minutes or put in the oven at 350°F for 25 minutes, or until just up to a safe temperature. Cook until done. For safety, the product must be cooked to an internal temperature of 165°F.

Stuffing

COOKING INSTRUCTIONS: Remove Lid. From Frozen, bake in a preheated oven at 375°F for 60-70 minutes. Baste with butter or margarine. Appliances vary, so adjust accordingly. Cook until done!

Stuffed Chicken Breast, and French Style (Airline) breasts

COOKING INSTRUCTIONS: Remove chicken from the box. Place on a baking sheet, baste with butter or margarine, and bake in a preheated oven at 375°F. Convection for only 35-40 minutes. Appliances may vary; adjust accordingly and cook until done. For Safety, the product should be cooked to an internal temperature of 165°F.

6oz./8oz. Stuffed Chicken Breast Cordon Bleu, Broccoli & Cheese, and Thighs

COOKING INSTRUCTIONS: Remove chicken from the box. Place on a baking sheet, Baste with butter or margarine. Bake at 325-350°F for about 1 hour, or until the internal temperature reaches 165°F. Let set for 4 minutes prior to serving.

