

Chicken Reheating Instructions

1. Preheat the oven to 350 degrees.
2. Add ¼-½ cup of water to the tray of chicken.
3. Cover securely with foil.
4. Place in the oven for 20 minutes.
5. After 20 minutes mix up the chicken pieces and check the temperature, serving temp should be approximately 135°F
6. Place back in the oven, checking every 10 minutes until the average temperature of multiple pieces is 135°F.

Microwave

1. Place chicken on a microwave safe plate, heat on high for one
2. minute, flip and check temp, reheat another 30-60 seconds if necessary.

Note: All contents are already fully cooked and can be consumed cold, however the quality will be better reheated.

To preserve your chicken for later consumption, freeze them before the 'best-by' date and consume them before 3 months.