

REHEATING INSTRUCTIONS FOR MEAT CASE

ASPARAGUS AND CHEDDAR STUFFED CHICKEN BREAST

- bake @ 350° for 20-25 minutes

BACON AND CHEDDAR STUFFED CHICKEN BREAST

- bake @ 350° for 20-25 minutes

BACON, SWISS CHICKEN CUTLETS

- bake @ 350° for 15-20 minutes

BBQ BACON CHICKEN CUTLETS

- bake @ 350° for 15-20 minutes

BREADED CHICKEN CUTLETS

- bake @ 350° for 15-20 minutes

BREADED CHICKEN FINGERS

- bake @ 350° for 15-20 minutes

BREADED PORK CUTLETS

- bake @ 350° for 15-20 minutes

BROCCOLI AND CHEDDAR STUFFED CHICKEN BREAST

- bake @ 350° for 20-25 minutes

CAPRESE CHICKEN CUTLETS

- bake @ 350° for 15-20 minutes

CORDON BLEU STUFFED CHICKEN BREAST

- bake @ 350° for 20-25 minutes

GRILLED CHICKEN BREASTS

- bake @ 350° for 15-20 minutes

GRILLED KIELBASA

- bake @ 350° for 15 minutes

HAM AND CHEESE STUFFED CHICKEN BREAST

- bake @ 350° for 20-25 minutes

HOT DOGS AND BEANS

HOT SAUSAGE CACCIATORE

- bake @ 350° for 15-20 minutes

JAMBALAYA

PIG WINGS

- bake @ 350° for 20-25 minutes

PORK FAJITA

SAUSAGE, PEPPERS AND ONIONS

SLOPPY JOE

SOUTH WESTERN CUTLETS

- bake @ 350° for 15-20 minutes

SPINACH, FETA, SUNDRIED TOMATO CHICKEN CUTLETS

- bake @ 350° for 15-20 minutes

SPINACH, FETA, SUNDRIED TOMATO STUFFED CHICKEN BREAST

- bake @ 350° for 20-25 minutes

STUFFED TURKEY BREAST

TERIYAKI PINEAPPLE CUTLETS

- bake @ 350° for 15-20 minutes

TURKEY CHILI

WING DINGS

- bake @ 350° for 15 minutes

WING ZINGS

- bake @ 350° for 15 minutes