



## ORANGE CHICKEN

### **HEATING INSTRUCTIONS: 2+ Servings**

*If frozen, defrost in refrigerator overnight.*

1. Preheat oven to 400° F (375° F convection).
2. Place orange chicken and egg rolls, uncovered, on middle rack of oven.
3. Bake for 30 minutes, flipping egg rolls and gently tossing chicken pieces midway through heating.
4. Meanwhile, heat shrimp fried rice in the microwave, and heat orange chicken sauce in a small pot on the stove.
5. When chicken is heated through, toss with hot orange sauce.

### **HEATING INSTRUCTIONS: 4+ Servings**

*If frozen, defrost in refrigerator overnight.*

1. Preheat oven to 400° F (375° F convection).
2. Place orange chicken and egg rolls, uncovered, on middle rack of oven.
3. Bake for 40 minutes, flipping egg rolls and gently tossing chicken pieces midway through heating.
4. Meanwhile, heat shrimp fried rice in the microwave, and heat orange chicken sauce in a small pot on the stove.
5. When chicken is heated through, toss with hot orange sauce.

**BON APPETIT!**

**\*For food safety, all hot items should be heated to a minimum of 165° F**

**\*\* Consume or freeze dishes on or before expiry date**