



HOMESTYLE ROTISSERIE CHICKEN RED SKIN MASHED POTATOES

HEATING INSTRUCTIONS:

If frozen, defrost in the refrigerator overnight.

1. Preheat oven to 375° F (350° F convection)
2. Pour a couple tablespoons of water in the bottom of the chicken pan.
3. Place chicken, uncovered, on middle rack of oven. Bake for 10 minutes.
4. Then, place red skin mashed potatoes, uncovered, on middle rack of oven. Bake for 20 minutes.
5. Stir red skin mashed potatoes. Bake for 20 more minutes.
6. Meanwhile, heat homestyle chicken gravy in a small pot over medium heat.
7. In the last 5-10 minutes of heating, place buttery rolls in oven, uncovered to warm. Toss salad.
8. Remove everything from oven.

BON APPETIT!

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