



## SARDO SPRING CHICKEN

### **HEATING INSTRUCTIONS: 1-2 SERVINGS**

*If frozen, defrost in refrigerator overnight.*

1. Preheat oven to 400° F (375° F convection).
2. Place garlic mashed potatoes, uncovered, on middle rack of oven.
3. Bake for 35 minutes.
4. Meanwhile, transfer contents of Sardo spring chicken container to a wide skillet.
5. Heat chicken over medium high heat until liquid is simmering, then reduce heat to low.
6. Cover chicken with a lid and allow to simmer for 10 minutes, or until heated through.
7. Just before mashed potatoes are finished heating, heat sautéed garlic greens in the microwave, or alternatively, enjoy them room temperature as antipasti, with chicken and garlic mashed potatoes.

### **HEATING INSTRUCTIONS: 3-4 SERVINGS**

*If frozen, defrost in refrigerator overnight.*

1. Preheat oven to 400° F (375° F convection).
2. Place garlic mashed potatoes, uncovered, on middle rack of oven.
3. Bake for 40 minutes.
4. Meanwhile, transfer contents of Sardo spring chicken container to a wide skillet.
5. Heat chicken over medium high heat until liquid is simmering, then reduce heat to low.
6. Cover chicken with a lid and allow to simmer for 10 minutes, or until heated through.
7. Just before mashed potatoes are finished heating, heat sautéed garlic greens in the microwave, or alternatively, enjoy them room temperature as antipasti, with chicken and garlic mashed potatoes.

**BON APPETIT!**

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