



CHICKEN SOUVLAKI

HEATING INSTRUCTIONS: 1-2 SERVINGS

If frozen, defrost in refrigerator overnight.

1. Preheat oven to 375° F (350° F convection).
2. Place chicken souvlaki and roasted potatoes, uncovered, on middle rack of oven.
3. Bake for 15 minutes, then flip souvlaki skewers and toss potatoes.
4. Bake another 15 minutes.
5. Meanwhile heat rice pilaf in the microwave and toss Greek salad, and place flatbread on a baking sheet.
6. 5 minutes before timer is finished on the oven, place flatbread in the oven to warm up.
7. Enjoy your meal with tzatziki.

HEATING INSTRUCTIONS: 3-4 SERVINGS

If frozen, defrost in refrigerator overnight.

1. Preheat oven to 375° F (350° F convection).
2. Place chicken souvlaki and roasted potatoes, uncovered, on middle rack of oven.
3. Bake for 20 minutes, then flip souvlaki skewers and toss potatoes.
4. Bake another 20 minutes.
5. Meanwhile heat rice pilaf in the microwave and toss Greek salad, and place flatbread on a baking sheet.
6. 5 minutes before timer is finished on the oven, place flatbread in the oven to warm up.
7. Enjoy your meal with tzatziki.

BON APPETIT!

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