



TUSCAN CHICKEN ROULADE

HEATING INSTRUCTIONS: 2+ SERVINGS

If frozen, defrost in refrigerator overnight.

1. Preheat oven to 375°F (350°F convection).
2. Place Tuscan chicken roulade and spring herb roasted potatoes, uncovered, on middle rack of oven. Bake for 20 minutes.
3. Then, gently toss potatoes and flip chicken over, then bake another 20 minutes.
4. Meanwhile, heat chicken sauce in a small saucepan and toss seasonal salad.

HEATING INSTRUCTIONS: 4+ SERVINGS

If frozen, defrost in refrigerator overnight.

1. Preheat oven to 375°F (350°F convection).
2. Place Tuscan chicken roulade and spring herb roasted potatoes, uncovered, on middle rack of oven. Bake for 25 minutes.
3. Then, gently toss potatoes and flip chicken over, then bake another 20 minutes.
4. Meanwhile, heat chicken sauce in a small saucepan and toss seasonal salad.

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**