

## **SMOTHERED CHICKEN**

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

If frozen, defrost in refrigerator overnight.

- 1. Preheat oven to 400°F (375°F convection).
- 2. Place smothered chicken and seasonal vegetable succotash, uncovered, on middle rack of oven.
- 3. Bake for 30-35 minutes, gently stirring smothered chicken and vegetable succotash midway through heating.
- 4. Meanwhile, heat Cajun rice in microwave.

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

If frozen, defrost in refrigerator overnight.

- 1. Preheat oven to 400°F (375°F convection).
- 2. Place smothered chicken and seasonal vegetable succotash, uncovered, on middle rack of oven.
- 3. Bake for 40 minutes, gently stirring smothered chicken and vegetable succotash midway through heating.
- 4. Meanwhile, heat Cajun rice in microwave.

**BON APPETIT!** 

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