



CHICKEN CACCIATORE POLENTA

HEATING INSTRUCTIONS:

If frozen, defrost in the refrigerator overnight.

1. Preheat oven to 400° F (380° F convection).
2. Place polenta, uncovered, on middle rack of oven.
3. Bake for 25-30 minutes.
4. Meanwhile, pour contents of chicken cacciatore container into a wide pot.
5. Heat over medium-high heat, gently moved pieces of chicken to prevent scorching.
6. When sauce begins to simmer, reduce heat to low, and cover pot. Heat for 15 minutes.
7. Toss salad.

BON APPETIT!

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