



## STUFFED CHICKEN FEAST

### **HEATING INSTRUCTIONS: 2+ SERVINGS**

*If frozen, defrost in refrigerator overnight.*

1. Preheat oven to 375°F (350°F convection).
2. Place stuffed chicken, uncovered, on middle rack of oven and bake for 30 minutes.
3. Then wild leek spätzle and roasted vegetables, uncovered, next to chicken, and bake for 30 minutes, gently tossing spätzle and vegetables after 15 minutes.
4. Meanwhile, heat chicken jus in a small pot on the stove or in the microwave.
5. When chicken is done, cut into medallions of desired thickness and drizzle chicken jus onto the pieces and over the spätzle.

### **HEATING INSTRUCTIONS: 4+ SERVINGS**

*If frozen, defrost in refrigerator overnight.*

1. Preheat oven to 375°F (350°F convection).
2. Place stuffed chicken, uncovered, on middle rack of oven and bake for 30 minutes.
3. Then wild leek spätzle and roasted vegetables, uncovered, next to chicken, and bake for 30 minutes, gently tossing spätzle and vegetables after 15 minutes.
4. Meanwhile, heat chicken jus in a small pot on the stove or in the microwave.
5. When chicken is done, cut into medallions of desired thickness and drizzle chicken jus onto the pieces and over the spätzle.

### **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**