

Smoked Chicken Heating Instructions

Smoked Chicken Ingredients:

Boneless skinless chicken thighs, brown sugar, paprika, salt, pepper, cayenne, onion powder, garlic powder

Heating Instructions:

Microwave Option: Place package on a plate or in a bowl
Microwave for 2 minutes (if frozen) or 1 minute (if thawed)
Rotate Package
Continue microwaving for additional 1- 2 minutes (if frozen) or further 30 – 60 seconds (if thawed) until it is heated thru to a temperature of 165F

Stove Top Option: Product must be thawed for this option
Empty package into a frying pan
Add enough water to cover the bottom of the frying pan and cover, cook over medium heat (adding more water if needed) flip occasionally, until it is heated thru to a temperature of 165F

Oven Option: Empty package into an appropriate size oven safe container
Add enough water to cover the bottom of the container, approx. 1/8", cover it & put in the oven
Heat at 350F until desired temperature is reached (minimum of 165F) (approx. 30 minutes (if frozen) or 20 minutes (if thawed))

For reorder or catering requests

Contact: order@smokinmeat.ca

Individual ovens vary, these are guidelines only

PRODUCT IS FULLY COOKED