

HEATING INSTRUCTIONS - NUTRITION SERVICES

Container top placed at angle to vent for cooking.



*These are microwaveable containers. Remove lid and vent for cooking. Do not place containers in oven!

<p>THAI SWEET CHILI CHICKEN / WHITE RICE (Allergens - Egg, Soy, Wheat) Refrigerate</p> <p>ROTINI AND BEEF MEAT SAUCE (Allergens - Milk, Wheat)</p> <p>ORANGE CHICKEN WITH WHITE RICE / FRIED RICE (Allergens - Soy, Wheat, Egg)</p> <p>SWEET AND SOUR CHICKEN WITH WHITE RICE / FRIED RICE (Allergens - Egg, Soy, Wheat)</p> <p>KUNG PAO CHICKEN WITH FRIED RICE / WHITE RICE</p> <p>GENERAL TSO CHICKEN WITH FRIED RICE / WHITE RICE (Allergens - Egg, Soy, Wheat)</p> <p>TERIYAKI CHICKEN WITH FRIED RICE / WHITE RICE</p> <p>PENNE ALFREDO WITH CHICKEN (Allergens - Egg, Soy, Wheat)</p> <p>Microwave: Remove lid from container and gently place on top container at a angle to vent. Heat 1 1/2 minute to 2 minutes to 165°F.</p> <p>Oven: Remove from container, stir and place in oven proof container.</p>	<p>FRENCH TOAST Refrigerate</p> <p>Microwave: Place 1 Package (Glaze Side Up) On A Microwave Safe Plate. Do Not Remove Or Open Outer Wrapper. Heat At Full Power (Based On 1100 Watt Microwave). Frozen: Cook 60 Seconds.</p> <p>Oven: Preheat To 350°F. Place Packages (Glaze Side Up) On Baking Sheet. Do Not Remove Or Open Outer Wrapper. Frozen: Cook 14 Minutes.</p>	<p>PANCAKES, MINI or CINI MINI Refrigerate</p> <p>Microwave: Remove from packaging, place on microwave safe plate and microwave for 60 seconds . Allow to cool before eating.</p> <p>Oven: Remove pancakes from packaging, place on oven safe plate. Heat at 350°F until warm.</p>
<p>BEEF TACO IN A BAG</p> <p>CHICKEN TACO IN A BAG</p> <p>BEEF CHEDDAR HOAGIE (Allergens - Milk, Wheat) Refrigerate</p> <p>Microwave: Remove lid from container. Heat 1 minute to 165°F</p> <p>Oven: Remove from container and place in oven proof container. Heat in a oven at 350°F until 165°.</p>	<p>SAUSAGE PATTIES Refrigerate</p> <p>Microwave: Remove from bag and place on microwave save plate and heat until 135°F</p> <p>Oven: Remove from bag ang place on oven safe plate. Heat in 350°F oven until 165°F</p>	
<p>ITALIAN DUNKER/GARLIC CHEESE BREAD/PEPPERONI PIZZA Refrigerate</p> <p>Microwave Oven Instructions (1100 Watts): 1. Place 1 pizza on microwave safe plate in center of microwave. 2. Cook 2 1/4 TO 3 1/4 minutes if frozen or 1 1/2 TO 2 1/2 minutes if refrigerated. Let set 30 seconds before serving.</p> <p>Conventional Oven Instructions: 1. Preheat oven to 425°F. 2. Place pizza on baking sheet. 3. Cook 16 to 20 minutes if frozen or 11 to 14 minutes if refrigerated. NOTE: APPLIANCES MAY VARY, ADJUST COOKING TIMES AND/OR TEMPERATURES ACCORDINGLY. REFRIGERATE OR DISCARD ANY UNUSED PORTION.</p>	<p>MINI CHICKEN CORN DOGS</p> <p>BEEF CHEESEBURGER</p> <p>CHICKEN STRIPS</p> <p>SAUSAGE PATTIES</p> <p>HASHBROWN PATTY</p> <p>BREADED CHICKEN DRUMSTICK</p> <p>CHICKEN SANDWICH</p> <p>Microwave: Remove from package and place on microwave safe plate. Heat until 165°F.</p> <p>Oven: Remove from package and place on oven proof pan. Heat at 350°F until 165°F.</p>	<p>GRILLED CHEESE SANDWICH</p> <p>BEEF BBQ RIB SANDWICH</p> <p>BEEF HOTDOG Refrigerate</p>
<p>MACARONI AND CHEESE, IN CONTAINER OR POUCH (Allergens - Egg, Milk, Wheat) Refrigerate</p> <p>Microwave: Remove from container and place in microwave safe bowl. Do Not Cook in container. Product will bubble over. Heat 1 minute, stir and microwave additional 30 seconds to 165°F</p> <p>Oven: Remove from container and place in oven proof container. Heat in a oven at 350°F until 165°.</p>	<p>FRESH FRUITS</p> <p>CHEESE STICKS</p> <p>ASSORED VEGETABLES</p> <p>MILK Refrigerate</p>	<p>SALSA</p> <p>BREAKFAST BARS</p> <p>CHIPS</p> <p>COOKIES</p> <p>CEREAL, ASSORTED</p> <p>CONDIMENTS Room Temp.</p>

* All products are precooked and safe to be consumed without heating. * All products must reach 165°F after done cooking. Continue cooking until 165°F is reached. We would appreciate your feedback on this menu! Please go to the following link and complete the survey. Thank you <https://tinyurl.com/xeazcn3>