



RECIPE:
ROASTED CHICKEN COOKING INSTRUCTIONS

TOTAL
COOK TIME:
30 MIN

1. REMOVE the plastic lids from the aluminum containers. REMOVE the white balsamic vinaigrette sauce cup from the container.
2. PREHEAT your oven to 350°F.
3. PLACE the roasted chicken container on the center rack of your oven and set a timer for 10 minutes.
4. When the timer goes off, PLACE the herb roasted potato and green beans container on the center rack. SET a timer for 20 minutes.
5. THEN, when the timer goes off, carefully remove the containers from the oven.
6. ONCE the meal is plated, shake the sauce cup and pour the white balsamic vinaigrette over the chicken.

Serve and enjoy!

** Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness.