

Store in Freezer:

Crispy or Spicy Chicken Patty

KEEP FROZEN AND COOK FROM A FROZEN STATE. PREHEAT OVEN TO 400 DEGREES F. BAKE CHICKEN BREASTS FOR 8-10 MINUTES. COMMON ALLERGENS PRESENT: WHEAT, SOY

Bosco Stuffed Cheese Sticks

THAW BEFORE BAKING. 20 MINUTES AT ROOM TEMPERATURE OR OVER NIGHT IN THE COOLER. BAKE AT 350 DEGREES FOR 12 TO 15 MINUTES. COMMON ALLERGENS PRESENT: WHEAT, MILK

Chicken Tenders

KEEP FROZEN AND COOK FROM A FROZEN STATE. PREHEAT OVEN TO 400 DEGREES F. BAKE CHICKEN 11-13 MINUTES. COMMON ALLERGENS PRESENT: WHEAT, SOY

Hamburger

KEEP FROZEN AND COOK FROM A FROZEN STATE. PREHEAT OVEN TO 350 DEGREES F. BAKE 12 MINUTES. COMMON ALLERGENS PRESENT: SOY

Pizza

KEEP FROZEN AND COOK FROM A FROZEN STATE. PREHEAT OVEN TO 350 DEGREES F. BAKE 13-17 MINUTES. COMMON ALLERGENS PRESENT: WHEAT, SOY, MILK

Red Chili/Bean/Cheese Burritos

THAW UNDER REFRIGERATION. DO NOT THAW AT ROOM TEMPERATURE. PREHEAT CONVENTIONAL OVEN: 280 DEGREES F COOK FOR 25-30 MINUTES. COMMON ALLERGENS PRESENT: WHEAT, SOY, MILK

Beef Hot Dog

THAW UNDER REFRIGERATION. DO NOT THAW AT ROOM TEMPERATURE. BOIL OR MICROWAVE HOT DOG FOR APPROXIMATELY 40 SECONDS CHECK OR UNTIL IT IS, HOT. COMMON ALLERGENS PRESENT: NONE

Fries

KEEP FROZEN AND COOK FROM A FROZEN STATE. PREHEAT OVEN TO 375 DEGREES F. 12-15 MINUTES. . COMMON ALLERGENS PRESENT: NONE

Tater Tots

KEEP FROZEN AND COOK FROM A FROZEN STATE. PREHEAT OVEN TO 450 DEGREES F. BAKE 20-25 MINUTES. . COMMON ALLERGENS PRESENT: NONE

Store in Refrigerator:

Milk

Fresh Fruit/Vegetables

Juice

Muffin

Bread

Store at room temperature/pantry

Cereal

Pop Tarts

Cracker/graham

Craisins

KEEP FOOD SAFE

Hot Foods Prepared at Home

Consume immediately or discard within 2 HOURS

Cold Foods

Refrigerate as soon as possible

Cooking Instructions

Remove packaging, heat in oven until hot (165F) Use caution when handling hot food. Enjoy and discard any leftovers.

Expiration Dates

Store items with the earliest expiration date in front of items with later dates.

Hand Washing

Wash your hands often with soap and water for at least 20 seconds.