

Webster Lunch Cooking Directions

**Cook times vary according to equipment.

Chicken Tenders/Nuggets:

- **Oven:** Preheat the oven to 400°F, place frozen strips in a single layer on a parchment lined or foil sprayed with PAM spray baking sheet. Heat for 11-13 minutes uncovered or until the product reaches 165 °F. If the product is thawed, cook for 8-10 minutes.
- **Microwave:** Arrange frozen strips on a microwave safe plate. Heat on HIGH: 1 minute per strip. Do not overheat.

Pizza Crunchers: Keep frozen until ready to prepare.

Oven: Preheat oven to 325°F. Arrange crunchers in a single layer on a lined baking sheet. Bake for 10-15. minutes

Burgers:

- **Oven:** Place burger(s) on a baking sheet with parchment paper/foil. Preheat the oven to 350°cook for 8-9 minutes if frozen or 6-8 minutes if defrosted or until the product reaches 165°.
- **Microwave from frozen:** Heat on high power for 60-70 seconds, microwaves may vary, verify internal temperature is 165 °.

Pizza:

- **Oven:** Place pizza on a baking sheet with parchment paper/foil. Preheat the oven to 350°cook for 8-9 minutes if frozen or 6-8 minutes if defrosted or until the product reaches 165°.
- **Microwave from frozen:** heat on high power for 60-70 seconds, microwaves may vary, verify internal temperature is 165 °.

Meatballs:

- **Oven:** Place meatballs in an oven safe container. Preheat the oven to 375 °. Bake frozen product for 11 -13 minutes or 9-11 minutes if defrosted or until internal temperature reaches 165 °.
- **Microwave:** Place meatballs in a microwave safe container. Cook frozen product on high power for 2 4 minutes or until internal temperature reaches 165 °

Fries:

Oven: Place fries on a cookie sheet with parchment paper. Preheat the oven to 400°. Bake the product for 9-14 minutes or until it reaches 165°.

Vegetables:

Stove top: Boil in water for 5-8 minutes or until the product reaches 140°. **Microwave:** Place vegetables in a microwave safe container, heat on high for 60-90 seconds or until the product reaches 140°.

Please keep the following cold at 41 ° or below :

-Milk -Fruit -Vegetables -Entrees until ready to eat