

Heating Instructions for School Breakfast Items

Pancake on a Stick	<p>Microwave: Microwave HIGH Thawed 45-60 seconds Frozen 90 seconds Heat to an internal temperature of 160°F. Hold at 140°F or above. Heating times may vary with each oven.</p> <p>BAKE: Conventional Oven 375° Thawed 6-10 Minutes Frozen 16-18 Minutes Heat to an internal temperature of 160°F. Hold at 140°F or above. Heating times may vary with each oven.</p>
Breakfast Bagel	<p>Cooking Instructions: For a crispy crust: Preheat oven to 325 F. Place bagel directly on center oven rack. Cook for 7 to 10 minutes or until cheese is melted and crust edges are golden brown. For a softer crust: Preheat oven to 325 F. Place pizza on a baking sheet. Cook for 8 to 11 minutes or until cheese is melted and crust edges are golden brown.</p>
Pig in a Blanket	<p>CONVENTIONAL OVEN: Heat oven to 350°F. Heat 12 minutes until internal temperature is 160°F. temperature is 160°F. Each 2.00 oz.</p>
French Toast Sticks	<p>1. Preheat Convection Oven To 350° F. 2. Arranged French Toast Sticks In A Single Layer On A Baking Sheet. 3. Bake For 10 To 11 Minutes. 4. Let Stand 1 Minute Before Serving.</p>
Mini Pancakes	<p>THAW, HEAT & SERVE OVEN 1. Preheat oven to 350°F. 2. Place thawed pouches, picture side up, on baking sheet. If desired, remove food from pouch & place directly on baking sheet. ** Do NOT exceed 350°F. Do NOT allow pouches to contact any interior oven surfaces. Bake times will vary by oven load and type. * For best quality, consume within 1 hour of heating. Do not refreeze or refrigerate after heating Thaw & Serve: Remove pouches from case and place in a single layer on sheet pan or tray. Thaw at room temperature for 60 minutes; serve within 1 hour of thawed state.</p>
Mini Waffles	<p>THAW, HEAT & SERVE OVEN 1. Preheat oven to 350°F. 2. Place thawed pouches, picture side up, on baking sheet. If desired, remove food from pouch & place directly on baking sheet. ** Do NOT exceed 350°F. Do NOT allow pouches to contact any interior oven surfaces. Bake times will vary by oven load and type. * For best quality, consume within 1 hour of heating. Do not refreeze or refrigerate after heating Thaw & Serve: Remove pouches from case and place in a single layer on sheet pan or tray. Thaw at room temperature for 60 minutes; serve within 1 hour of thawed state.</p>
Breakfast Tamales	<p>Heat the tamales in the microwave for one to two minutes (depending on the power of your microwave). An alternate method is to heat the tamales for 15-30 seconds, then flip them over and heat for another 15 to 30 seconds. You can repeat this process until the tamales are heated all the way through. For steaming, remove tamales from bag, and place in a hot steamer for 15-20 minutes from a thawed state (5-10 minutes more if frozen). For oven baking, preheat oven to 325. Remove tamales from bag, wrap in foil, and place them on sheet pan. Bake 15-20 minutes if thawed, and 20-25 if frozen.</p>
Chicken, Sausage Patties	<p>6390 Dark Meat Chicken Sausage Heating Instructions from Frozen: Conventional Oven: Preheat oven to 400°F. Place frozen chicken pieces in a single layer in an ungreased baking pan. Bake uncovered for 15 minutes. Convection oven: Preheat oven to 350°F. Place frozen chicken pieces in a single layer in an ungreased baking pan. Bake uncovered for 8 minutes. Insert a meat thermometer into the thickest portion of the product. Continue heating until the internal temperature reaches 165°F.</p>

Honey Biscuit w/ Chix Patty

Microwave: Heat from frozen on High for 45-60 seconds until internal temperature is 160°F. Times may vary based on oven wattage.

Conventional Oven: Heat oven to 350°F. Heat 12 minutes until internal temperature is 160°F



Heating Instructions for School Lunch items

Corndog	<p>BAKE: All instructions are for FROZEN PRODUCT to yield best results. Conventional Oven 375° 14-16 MINUTES Heat in a single layer. Heat to an internal temperature of 160°F. Hold at 140°F or above. Heating times may vary with each oven.</p>
Mini Corndogs	<p>BAKE: All instructions are for FROZEN PRODUCT to yield best results. Conventional Oven 375° 14-16 MINUTES Heat in a single layer. Heat to an internal temperature of 160°F. Hold at 140°F or above. Heating times may vary with each oven.</p>
Bean & Cheese Burrito	<p>Microwave Oven: Thaw heat for 12 minutes at 300deg Frozen heat for 17 minutes at 300deg Conventional Oven: Thawed heat for 15 minutes at 350deg Frozen Heat for 20 minutes at 350deg</p>
Chicken Nuggets	<p>BAKE:</p> <ol style="list-style-type: none"> 1. Preheat oven to 400°F. 2. Place frozen nuggets on baking sheet. 3. Heat 11 to 13 minutes.
Chicken Tenders	<p>BAKE:</p> <ol style="list-style-type: none"> 1. Preheat oven to 400°F. 2. Place frozen chicken strips on baking sheet. 3. Heat 18 to 20 minutes.
Pizza Crunchers	<p>COOKINGINSTRUCTIONS Keep frozen until ready to prepare. Due to differences in appliances, cooking times may vary and require adjustment. Caution - Product will be hot! CONVECTION OVEN: 1. Preheat oven to 350 F. 2. Arrange 1 bag of crunchers in a single layer on a full size sheet pan. 3. Bake for 13-14 minutes or until internal temperature of 165F is reached. 4. Let stand 1 minute before serving.</p>
Popcorn Chicken	<p>BAKE: Appliances Vary. Heating Times Approximate. Conventional Oven Preferred Method</p> <ol style="list-style-type: none"> 1. Preheat oven to 400° F. 2. Place frozen chicken pieces on baking sheet. 3. Heat 15 to 20 minutes. <p>Microwave: Appliances Vary. Heating Times Approximate. Microwave</p> <ol style="list-style-type: none"> 1. Arrange frozen chicken pieces on microwave safe plate. 2. Heat on HIGH: <ul style="list-style-type: none"> 3 pieces for 1 to 1 1/2 minutes, 6 pieces for 2 to 2 1/2 minutes,

	<p>9 pieces for 2 1/2 to 3 minutes. Do not overheat. 3. Let stand 1 to 2 minutes before serving.</p>
Country Steak Fingers	<p>Conventional Oven: Preheat oven to 375 degrees f. Bake frozen product for 20-25 minutes. Microwave: Heat frozen product on high power for 2-3 minutes.</p>
Chicken Wings / Breadsticks	<p>Heating Instructions from Frozen: Conventional Oven: Preheat oven to 350°F. Place frozen chicken pieces in a single layer in an ungreased baking pan. Bake uncovered for 38 minutes. Convection oven: Preheat oven to 350°F. Place frozen chicken pieces in a single layer in an ungreased baking pan. Bake uncovered for 20 minutes. Insert a meat thermometer into the thickest portion of the product. Continue heating until the internal temperature reaches 165°F. Appliances vary adjust heat times accordingly.</p>
Potato Fries	<p>Preheat oven to 450° F. Spread frozen fries in a single layer on a dark, non-stick baking sheet or shallow baking pan. Bake 10 minutes, flip product over and continue baking an additional 7 to 10 minutes. Serve immediately.</p>
Ready to Eat Pre-Cooked Boiled Eggs	<p>Using an oven-safe pan, heat at 350°F (176°C) for 15–20 minutes, or 25–30 minutes if frozen. Boiled eggs. These should not be microwaved due to risk of the yolk exploding. Instead, boil water and pour it over the boiled egg in a heat-resistant dish until submerged.</p>
Chicken, Oven Roasted	<p>Oven roasted chicken is a pre-cooked item that is ready to heat and serve. Marinated and glazed chicken parts must be cooked to an internal temperature of 165 °F (73.9 °C) or higher.</p>

