

Cooking Directions for Specialty Meats & Foods

Lasagna: Defrost in refrigerator over night.

Cover & cook on 425 degrees for 30 minutes. Uncover and cook additional 15 minutes or longer until warm.

Stuffed Chicken: Defrost in refrigerator over night.

Place in pan with 1 cup of water. Cover and cook on 425 degrees for 45 minutes. Uncover and cook an additional 15 minutes or longer until golden.

Stuffed Chicken Breast: Defrost in refrigerator over night. Put in pan with 1 cup of water. Cover and cook on 425 degrees for 30 minutes or longer until done.

Stuffed Pork Chops: Defrost in refrigerator over night.

Put in pan with half cup of water. Cover and cook on 425 degrees for 45 minutes. Uncover and cook an additional 15 minutes or longer until done.

Sausage: Defrost in refrigerator over night.

Either stove top, oven or grill is optional.

