



**Gluten Free ~ Dairy Free
Lemon & Garlic Chicken**

Directions: Thaw. Preheat the oven to 350 F. Empty the contents of the bag into a large baking dish and bake until the juices run clear (45-60 minutes for chicken pieces, or 20-30 minutes for chicken breasts).

Date Made:

Use By:



**Gluten Free ~ Dairy Free
Lemon Marinated
Chicken**

Directions: Thaw. Preheat the oven to 350 F. Empty the contents of the bag into a large baking dish and bake until the juices run clear (45-60 minutes for chicken pieces, or 20-30 minutes for chicken breasts).

Date Made:

Use By:



**Gluten Free ~ Dairy Free
Spiced Citrus Chicken**

Directions: Thaw. Preheat the oven to 350 F. Empty the contents of the bag into a large baking dish and bake until the juices run clear (45-60 minutes for chicken pieces, or 20-30 minutes for chicken breasts).

Date Made:

Use By:



**Gluten Free ~ Dairy Free
Spiced Citrus Chicken**

Directions: Thaw. Preheat the oven to 350 F. Empty the contents of the bag into a large baking dish and bake until the juices run clear (45-60 minutes for chicken pieces, or 20-30 minutes for chicken breasts).

Date Made:

Use By:



**Gluten Free ~ Dairy Free
Spicy Sweet Chicken**

Directions: Thaw. Preheat the oven to 350 F. Empty the contents of the bag into a large baking dish and bake until the juices run clear (45-60 minutes for chicken pieces, or 20-30 minutes for chicken breasts).

Date Made:

Use By:



**Gluten Free ~ Dairy Free
Spicy Sweet Chicken**

Directions: Thaw. Preheat the oven to 350 F. Empty the contents of the bag into a large baking dish and bake until the juices run clear (45-60 minutes for chicken pieces, or 20-30 minutes for chicken breasts).

Date Made:

Use By: