



THAI CURRY CHICKEN MEAL HEATING INSTRUCTIONS*



THAI CURRY CHICKEN MEAL INGREDIENTS



OVEN

Preferred method. Refrigerate items until ready to heat.

THAI CURRY CHICKEN

- Preheat oven to 350°F
- Remove the lid for the container. Cover with a sheet of foil.
- Reheat covered for 20-25 minutes or until a temperature of 165°F is reached.

WHITE RICE

- Preheat the oven to 350°F.
- Remove the lid for the container. Add ¼ cup of water to the pan. Cover with a sheet of foil.
- Reheat covered for 20-25 minutes or until an internal temperature of 165°F is reached.
- Garnish with lime and cilantro. Serve with Naan.



MICROWAVE

Refrigerate items until ready to heat.

THAI CURRY CHICKEN

- Remove from package and place in microwave-safe container
- Microwave on high heat for 2 minutes

WHITE RICE

- Remove from package and place in microwave-safe container
- Microwave on high heat for 1 minute 30 seconds.

Thai Curry Chicken

INGREDIENTS: CHICKEN BREAST, WHITE ONION, RED PEPPER, CARROT, GARLIC, CURRY PASTE (WATER, CANOLA OIL, LEMONGRASS, GARLIC PUREE, FISH SAUCE [ANCHOVY EXTRACT, SALT, SUGAR, WATER], RED CHILLI PASTE [RED CHILI PEPPERS, SALT, ACETIC ACID], ONION, MODIFIED CORN STARCH, CONCENTRATED TOMATO PASTE, SUGAR, GALANGAL, KAFFIR LIME LEAVES, CHILI FLAKES, SALT, SPICES, THAI BASIL, CILANTRO, CITRIC ACID, PAPRIKA), COCONUT MILK (COCONUT, WATER, GUAR GUM), LIME, CILANTRO.

Stonefire Mini Naan Rounds

INGREDIENTS: ENRICHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, ASCORBIC ACID ADDED AS DOUGH CONDITIONER, THIAMINE MONONITRATE, RIBOFLAVIN, ENZYME, FOLIC ACID), WATER, BUTTERMILK (SKIM MILK, DRY BUTTERMILK, BACTERIAL CULTURE), SOYBEAN AND/OR CANOLA OIL, MODIFIED WHEAT STARCH, CULTURED WHEAT FLOUR, SUGAR, SALT, ACACIA, DEXTROSE, LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE), GHEE (CLARIFIED BUTTER), INACTIVE YEAST, YEAST, VEGETABLE MONO- AND DIGLYCERIDES, ENZYMES.

CONTAINS: SOY, WHEAT, MILK, FISH

ALL ITEMS ARE PREPARED IN A FACILITY THAT PROCESSES MILK, EGGS, FISH, CRUSTACEAN SHELLFISH, TREE NUTS, PEANUTS, WHEAT, AND SOY PRODUCTS.

*Cooking times and oven temperatures may vary. **Heat all foods to an internal temperature of 165° F**