

Coconut Chicken Fingers with Orange Sauce

Cooking Instructions

This dish has 2 parts: Chicken Fingers and Orange Sauce. The sauce is packaged with the chicken fingers.

Orange Sauce: Thaw Orange Sauce and stir.

Pro Tip: For extra-crispy fingers, bake on a greased cookie sheet, spreading the chicken out so the pieces are in a single layer and not touching.

Chicken Cooking Method – Choose One:

Thawed: Bake uncovered at 350°F for 30 minutes. Turn chicken fingers over and bake an additional 10–20 minutes more, until internal temp reaches 165°F.

Freezer to Oven: Preheat oven to 350°F. Remove chicken fingers from original package and bake uncovered on a greased cookie sheet for 30 minutes. Turn chicken fingers over and bake an additional 20–35 minutes more, until internal temp reaches 165°F.

Freezer to Air Fryer: Remove chicken fingers from package. Do not stack chicken fingers directly on top of each other. Cook at 375°F for approximately 23–27 minutes, until internal temp reaches 165°F.

Internal temp: 165°F.

Serving Suggestions: Serve with rice, slaw, and dipping sauce on the side. Or cut chicken into bite-sized pieces and serve over salad greens, saving the sauce for another dish. Pinot Gris.

Please Note: Cooking times are estimates and vary based on your actual oven, air fryer, equipment, item thickness, and starting temperature. For best results, always verify the internal temperature of your meals. We recommend instant-read pocket thermometers – they are inexpensive, convenient, and very easy to use.



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