

Bourbon Chicken

Cooking Instructions

Note: For best results, separate chicken chunks and spread them out on a greased or lined baking sheet. If baking from frozen, separate the chunks halfway through the baking process.

Rice (Stovetop): Combine 1 cup white rice, 1 ½ cups water, and ¼ tsp salt (optional) in a saucepan. Heat to boiling and stir once. Reduce heat, cover, and simmer 15-20 min until rice is tender.

Thaw Sauce.

Chicken Cooking Method – Choose One:

Freezer to Oven: Preheat oven to 375F. Bake chicken, uncovered, 50 minutes. In a skillet over medium to medium-high heat, add sauce, red pepper flakes (1/2 packet for medium, 1 full packet for spicy), and baked chicken. Bring to a low boil and stir gently until sauce reaches desired thickness and chicken reaches internal temp.

Thawed: Preheat oven to 375F. Spread thawed chicken chunks on a greased or lined baking pan. Bake, uncovered, 30 min. In a skillet over medium to medium-high heat, add sauce and baked chicken. Bring to a low boil and stir gently until sauce reaches desired thickness and chicken reaches internal temp.

Internal Temperature: 165F.

Serving Suggestions: Serve over rice. Eggrolls on the side. Chenin Blanc.

Please Note: Cooking times are estimates and vary based on your actual oven, stovetop, or slow cooker, as well as 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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