

Ranch Chicken Fingers

Cooking Instructions

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

Ranch Dipping Sauce: Let Ranch Dipping Sauce thaw at room temperature while chicken cooks. Shake to mix well.

Pro Tip: For extra-crispy fingers, bake on a greased cookie sheet, spreading the chicken out so the air circulates around each piece.

Chicken Cooking Method – Choose One:

Freezer to Air Fryer: Remove from pan and separate on racks. Do not stack chicken fingers directly on top of each other. Cook at 375°F for approximately 30–32 minutes, until internal temperature is reached.

Freezer to Oven: Preheat oven to 350°F. Bake, uncovered, for 30 minutes. Turn fingers over and bake an additional 15–20 minutes, until internal temperature is reached.

Thawed: Preheat oven to 350°F. Bake, uncovered, for 30 minutes. Turn fingers over and bake an additional 10–15 minutes more.

Internal temp: 165°F.

Serving Suggestions: Steamed carrots and zucchini. Ranch Dipping Sauce on the side. Or serve over salad greens. Pinot Gris or your favorite beer.

Please Note: Cooking times are estimates and vary based on your actual oven or air fryer, 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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