Herbed Balsamic Bleu Chicken

Cooking Instructions

This dish has 2 parts: Chicken and Balsamic Sauce.

Balsamic Sauce: Thaw Balsamic Sauce and shake well, holding top on, to emulsify sauce.

Chicken Cooking Method – Choose One:

> **Freezer to Oven:** Preheat oven to 350°F. Place frozen chicken in oven and bake, covered with aluminum foil, for 45 minutes. Uncover and bake approximately 45 minutes to 1 hour more. Drizzle with Balsamic Sauce just before serving.
>
> **Thawed:** Bake, uncovered, at 350°F for 45 minutes to 1 hour. Drizzle with Balsamic Sauce just before serving.

Internal temp: 165°F.

Serving Suggestions: White and wild rice. Field green salad or steamed veggies in season. Beaujolais.

Please Note: Cooking times are estimates and vary based on your actual oven/stovetop/crockpot used, 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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