# Walnut Rosemary Oven Fried Chicken

## Cooking Instructions

**This is an all-in-one dish.**

**Chicken Cooking Method – Choose One:**

**Freezer to Air Fryer:** Cook 22 to 25 min at 380F, turning once, until internal temp is reached.

**Freezer to Oven:** Preheat oven to 350F. Place cutlets on a greased baking sheet. Bake for 45-60 mins, uncovered, until int'l temp is reached, turning once halfway through.

**Thawed – Sauté:** Sauté in skillet with oil over low-med heat 6-8 minutes, turning once halfway through.

**Thawed – Oven:** Bake at 425F on a greased sheet approx 15 min, turning once.

**Internal Temperature:** 165F.

**Serving Suggestions:** Serve with green salad, rice pilaf, and green beans. Sauvignon 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.

Log into your Dinner Done account to make notes on dishes you have purchased, request an email notification when we make your favorite item again, track your SuperChef points, and more.