Heat it

when you need it

FOLLOW THESE EASY STEPS TO REHEAT YOUR CHICK-FIL-A® NUGGETS AND CHICK-FIL-A® CHICK-N-STRIPS®

Chick-fil-A® Catering

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Always wash your hands

Hand washing for a minimum of 15 seconds with soap and warm water is essential to eating, handling, or serving food. For extra safety, add hand sanitizer after thoroughly washing hands.

For best quality and to keep food safe

- Transport and store chicken at **40°F** or lower.
- Always use utensils or gloves when handling or serving cooked products.
- Reheat Chick-fil-A® Nuggets or Chick-fil-A Chick-n-Strips® within 24 hours of purchase.
- Reheat chicken until it holds an internal temperature of **165°F** for at least 15 seconds.
- Serve product immediately after heating.
- Discard any leftover reheated chicken.

For best quality, Chick-fil-A® Nuggets and Chick-fil-A Chick-n-Strips® should be reheated in an oven. Using a microwave to reheat chicken is not recommended.

1. Preheat oven to **325°F.**
2. **Do not use tray to reheat chicken.** Transfer chicken from tray to one or more cookie sheets.
3. Separate individual pieces so they are not touching.
4. Place cookie sheet(s) into oven.
   - Heat 15-20 minutes or until it holds an internal temperature of at least **165°F** for at least 15 seconds.
   - Check products after 10 minutes, if chicken appears to be drying out or getting too brown, cover loosely with foil.
   - Always check the temperature of the product using a food thermometer.
5. Carefully remove cookie sheet(s) from oven using hot pads.
6. Serve immediately.

Our hand-breaded, boneless breast of chicken is cooked in 100% refined peanut oil.