



Grilled Chicken Tenderloins

COOKING INSTRUCTIONS

For all cooking methods, heat to an internal temperature of 165° F.

PREFERRED METHOD



ON THE STOVETOP

- 1 Place frozen tenderloins in nonstick skillet.
- 2 Heat on medium for 3 to 5 minutes or until warm.



IN THE MICROWAVE

- 1 Center frozen tenderloins on microwave safe plate.
- 2 Heat tenderloins covered on high:

TENDERLOINS (FROZEN)	TIME (HIGH POWER)
1	2 ½ mins.
2	3 mins.

For each additional tenderloin add 30 seconds.

- 3 Do not overheat. Appliances may vary. Heating times are approximate.



PLEASE USE CAUTION

Chicken will be very hot! Handle with caution after heating. Let cool 1 to 2 minutes before eating.



IN THE OVEN

- 1 Preheat oven to 350° F.
- 2 Place frozen tenderloins on a baking sheet that has been sprayed with nonstick spray.
- 3 Heat for 9 ½ minutes, flip tenderloins and heat an additional 8 minutes or until internal temperature reaches 165° F.
- 4 Appliances may vary, adjust accordingly.
- 5 Remove and let stand 2 minutes before serving.



IN THE AIR FRYER

- 1 Preheat air fryer to 350° F.
- 2 Place frozen tenderloins in the air fryer basket. Do not use nonstick spray.
- 3 Heat for 5 minutes, flip tenderloins and heat an additional 4 minutes or until internal temperature reaches 165° F.
- 4 Pull tenderloins from air fryer basket and let stand 2 minutes before serving.