



NAME **ROASTED TERIYAKI CHICKEN**

OVEN INSTRUCTIONS:

- Thaw meal and sauce in the fridge overnight. Preheat the oven to 350 degrees Fahrenheit. Spread chicken and veggies onto a sprayed baking sheet and place into the oven for about 20-25 minutes. Halfway through toss veggies and drizzle remaining sauce on top and then continue to cook until veggies are tender and chicken is cooked through.
- Remove from oven and sprinkle with sesame seeds.

USE-BY-DATE

FREEZER FIT

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