



Smoked Buffalo Chicken Mac 'n Cheese

*~macaroni & shredded chicken in a creamy homemade sauce,
smoked to perfection & topped with bacon parmesan bread crumbs*

Heating Instructions & Meal Ingredient Listing

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Directions: Product is fully cooked; thaw completely and cover with foil before placing in oven. Slowly heat in oven at 250° until minimum internal temperature of 165° is reached. Rotate half way through heating.

Approximate Heating Times for:

64 oz Pan – 60 minutes to 1.5 hours

32 oz Pan – 45 to 60 minutes

16 oz Pan – 30 to 45 minutes

Microwave Container: for best results, thaw completely. Product is fully cooked, treat as if reheating leftovers.

Microwave for 1 minute 30 seconds. Stir or rotate. Microwave for another 1 minute, or until desired temperature reached

Once product is thawed, use within 7 days or discard

Suggested use within 6 months of Freeze By Date

Contains: Wheat, Milk, Soy, Celery, Mustard

Ingredients: elbow macaroni [durum wheat semolina, niacin, iron (ferrous sulfate), thiamine mononitrate, riboflavin, folic acid], pulled chicken, whole or 2% milk [milk, vitamin D3 and may contain vitamin A palmitate], half & half [milk, cream, contains less than 1% of sodium citrate, disodium phosphate], Cooper cheese [milk, water, cream, salt, sodium phosphate, cheese culture, enzymes], smoked extra sharp yellow cheddar cheese [pasteurized milk, cheese culture, salt, enzymes, annatto [vegetable color]], smoked gouda cheese [pasteurized milk, cheese cultures, salt, enzymes], cream cheese [pasteurized milk and cream, cheese culture, salt, guar gum, carob bean gum, xanthan gum], butter [pasteurized cream, salt], Frank's Red Hot Sauce [aged cayenne red peppers, distilled vinegar, water, salt, garlic powder], Flour [bleached wheat flour, malted barley flour, niacin, reduced iron, thiamine, mononitrate, riboflavin, folic acid], Premium Blend Seasoning [sugar, salt, chili pepper, spices, dehydrated garlic, disodium inosinate, disodium guanylate, silicon dioxide (to prevent caking)], Ranch Dressing Mix [Buttermilk Solids (whey solids, buttermilk powder, nonfat dry milk), Dextrose, Whole Milk, Sea Salt, Dried Onion, Salt, Monosodium Glutamate, Citric Acid (acidifier), Dried Garlic, Whey, Chicken Flavoring (dextrose, salt, monosodium glutamate, lactose (milk), potato flour, pure vegetable oil (sunflower oil), celery, turmeric (color), onion powder, sunflower lecithin, parsley, and herbs), Dried Sour Cream Powder (sour cream (cultured cream, nonfat milk)), Parsley, Cane Sugar, Corn Starch, Dried Roasted Garlic, Nonfat Dry Milk, Silicon Dioxide (flow agent), Lactic Acid Powder, Maltodextrin, Swiss Cheese Flavor (maltodextrin, whey solids, natural swiss cheese flavor, salt), Butter Powder (butter (cream, salt), dry buttermilk), Ascorbic Acid (preservative), Natural and Artificial Sour Cream Flavor, Natural and Artificial Sour Cream & Onion Flavor (soy), Natural Butter Flavor, Natural Colors, Canola Oil.], Liquid Hickory Smoke [water, natural hickory smoke flavor], Salt, Farm Dust [kosher salt, sea salt, dried onion and garlic, black pepper, fennel, celery, marjoram, thyme, rosemary, savory, sage, oregano, basil], Ground Mustard Seed, PAM cooking spray (to prevent sticking) [canola oil*, coconut oil*, palm oil*, soy lecithin (prevents sticking), dimethyl silicone (anti foaming agent)]

Bread Crumb Ingredients: Bread Cubes [enriched wheat flour [flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid], water, sugar, yeast, vegetable shortening [palm oil], salt, calcium propionate [preservative], grain vinegar, datem, soy lecithin], Bacon Crumbles [cured with: water, salt, sugar, sodium phosphates, sodium erythorbate, sodium nitrate], Parmesan Cheese [parmesan cheese (pasteurized part skim milk, cheese culture, salt, enzymes), powdered cellulose (added to prevent caking), potassium sorbate to protect flavor], Farm Dust [kosher salt, sea salt, dried onion and garlic, black pepper, fennel, celery, marjoram, thyme, rosemary, savory, sage, oregano, basil], Parsley