



Pulled Chicken

Heating Instructions & Meal Ingredient Listing

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Directions: Product is fully cooked; for best results, thaw completely before heating. Place in oven safe container, cover with foil & place in oven. Slowly heat at 225° until minimum internal temperature of 165° is reached. To keep from drying out, you can add some water.

Crock Pot: Heat slowly on low heat, add water as needed to keep from drying out.

Approximate Heating Times for:



3 lb Pan – 1 to 1.5 hours

24 oz (Quart) – 45 to 60 minutes

12 oz (Pint) – 30 to 45 minutes

Once product is thawed, use within 7 days or discard

Suggested use within 6 months of Freeze By Date

Ingredients: smoked shredded chicken thighs, Premium Blend Seasoning [sugar, salt, chili pepper, spices, dehydrated garlic, disodium inosinate, disodium guanylate, silicon dioxide (to prevent caking)], Water

Processed in facilities that process wheat, egg, milk, soy, tree nuts & peanuts