



# Ling's

## Heating Instructions

### Orange Chicken, Kung Pao Chicken, Lemon Grass Chicken, Sweet & Sour Chicken, Sweet & Sour Pork:

#### Convection Oven:

BREADED CHICKEN - Lightly spray a vegetable release onto baking pan. Place a single layer of chicken nuggets on pan and spread evenly. Place in pre-heated oven @ 400 degrees for approximately 10-14 minutes. Check internal temperature and make sure it reaches 165 degrees. Remove from oven and hold in a hot cart prior to serving.

SAUCE & VEGETABLE BAGS – You can low boil (hot water but not boiling), microwave, or steam your sauce & vegetable bags. It's important to note that you only need to warm your sauces and vegetables.

MIXING & PREPARATION – Approximately 20 minutes before serving, mix your cooked chicken with sauce and vegetables in large hotel pan. Mix thoroughly and place back into hot cart until ready to serve. NOTE: For best results Do Not add sauce and vegetables to chicken until just prior to serving. This prevents your chicken nuggets from becoming soggy.

### Teriyaki Chicken, Spicy Sichuan Chicken:

#### Convection Oven:

UNBREADED CHICKEN & SAUCE – Thaw chicken and sauce for faster cooking times. Place chicken and sauce directly into large hotel pan and cover with aluminum foil. Place pan into pre-heated oven @ 300 degrees and cook for approximately 30-40 minutes stirring occasionally to prevent sauce from burning onto bottom of pan. Check internal temperature of chicken and make sure it reaches 165 degrees before removing from oven. If not serving immediately, place in hot cart and hold until served.

#### Steam or Boiling:

UNBREADED CHICKEN & SAUCE – Thaw chicken and sauce bags for faster cooking times. Place chicken bags and sauce bags into either hot water (make sure water is not boiling) or steamer and heat for approximately 10-15 minutes in steamer, or 15-20 minutes in hot water. As a precaution, when using a steamer, place chicken and sauce bags in a hotel pan in case of leakage. When fully heated empty contents of chicken and sauce into hotels pans and mix thoroughly. Cover and place in hot cart until ready to serve.

### Chow Mein:

#### Convection Oven:

NOODLES & SAUCE – Thaw completely. Remove pasta from bags and place into hotel pan with sauce. Place pan into pre-heated oven @ 250 degrees and cover with aluminum foil. Stirring occasionally, bake until warm. Add carrots, onion, cabbage or celery to enhance product if desired. Place in hot cart until served.

#### Steam or Boiling:

NOODLES & SAUCE – Thaw completely. For steamer, place unopened bags of pasta and sauce directly into hotel pan and place in steamer for 3-6 minutes. Make sure pasta is warm prior to removing from steamer. Open bags and mix noodles and sauce thoroughly. Cover, and hold in hot cart until served. Add vegetables if desired.

LOW BOIL – Thaw completely. Place pasta and sauce bags directly into hot water (make sure water is not boiling). Heat for approximately 10-15 minutes. Empty contents of pasta and sauce into a hotel pan and mix thoroughly. Cover and hold in hot cart until served.