



### Chicken Marsala

Thaw. Bake at 425 degrees for 20 minutes or until chicken is cooked through. Heat up additional bag of frozen sauce and toss with pasta. Serve

chicken over pasta.

*Date Made/Frozen:*



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### Chicken & Chilies Casserole

Thaw. Uncover and bake at 375 degrees for 45 minutes or until golden brown. (Double cook time if frozen).

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