



Chicken Made Easy with Knorr® Roasters™



Our Favorite! Boneless Skinless Chicken Breast (Fresh Uncooked)

- For this cut we recommend using 1 ¼ lb. of Chicken
 - Place your boneless skinless chicken breasts in a Knorr® Roasters™ bag. Bake at 350° for 35 minutes.
-

Boneless Skinless Chicken Breast (Frozen Uncooked)

- For this cut we recommend using 1 ¼ lb. of Chicken
 - Place your boneless skinless chicken breasts in a Knorr® Roasters™ bag. Bake at 350° for 35 minutes.
-

Chicken Bone-In/Skin-On Thighs (Fresh Uncooked)

- For this cut we recommend using 2 lbs. of Chicken
- Place your bone-in/skin-on chicken thighs in a Knorr® Roasters™ bag. Bake at 350° for 50 minutes.

For crispier skin, cook chicken in bag for 30 minutes at 350°. Then, cut a slit down the center of the bag and cook for an additional 30 minutes at 350°.

Boneless Skinless Chicken Thighs (Fresh Uncooked)

- For this cut we recommend using 2 lbs. of Chicken
 - Place your boneless skinless chicken thighs in a Knorr® Roasters™ bag. Bake at 350° for 35 minutes.
-

Chicken Legs/Drumsticks (Fresh Uncooked)

- For this cut we recommend using 2 lbs. of Chicken
- Place your chicken legs/drumsticks in a Knorr® Roasters™ bag. Bake at 350° for 50 minutes.

For crispier skin, cook chicken in bag for 30 minutes at 350°. Then, cut a slit down the center of the bag and cook for an additional 30 minutes at 350°.

Bone-In/Skin-On Chicken Parts (Fresh Uncooked)

- For this cut we recommend using 3 lbs. of Chicken
- Place your chicken legs/drumsticks in a Knorr® Roasters™ bag. Bake at 350° for 50 minutes.

For crispier skin, cook chicken in bag for 30 minutes at 350°. Then, cut a slit down the center of the bag and cook for an additional 30 minutes at 350°.

Enjoy!



Chicken Made Easy with Knorr® Roasters™



Chicken Wings (Fresh Uncooked)

- For this cut we recommend using 2 lbs. of Chicken
 - First, add 1 tbsp. of flour to your Knorr® Roasters™ bag. Place your chicken wings in the bag. Cook chicken for 30 minutes at 350°. Then, cut a slit down the center of the bag and cook for an additional 30 minutes at 425°.
-

Breaded Chicken Tenders (Frozen Uncooked)

- For this cut we recommend using 1 lb. of Chicken
 - Place your breaded chicken tenders in a Knorr® Roasters™ bag. Bake at 350° for 15 minutes. Cut a slit down the center of the bag and cook for an additional 20 minutes at 425°.
-

Breaded Chicken Tenders (Frozen Pre-cooked)

- For this cut we recommend using 1 lb. of Chicken
 - First, add 2 tbsp. of water and spray the inside of the Knorr® Roasters™ bag with cooking spray. Then, place your breaded chicken tenders in the bag. Bake at 350° for 15 minutes. Next, cut a slit down the center of the bag and cook for an additional 15 minutes at 425°.
-

Breaded Chicken Nuggets (Frozen Uncooked)

- For this cut we recommend using 1 lb. of Chicken
 - Place your breaded chicken nuggets in a Knorr® Roasters™ bag. Bake at 350° for 15 minutes. Then, cut a slit down the center of the bag and cook for an additional 20 minutes at 425°.
-

Breaded Chicken Nuggets (Frozen Pre-cooked)

- For this cut we recommend using 1 lb. of Chicken
- First, add 2 tbsp. of water and spray the inside of the Knorr® Roasters™ bag with cooking spray. Then, place your breaded chicken nuggets in the bag. Bake at 350° for 15 minutes. Next, cut a slit down the center of the bag and cook for an additional 15 minutes at 425°.

Enjoy!