

3LP

Finishing Instructions

APPETIZERS

Crisp in the air fryer or oven at 350 for 3 minutes or until crispy/hot throughout!

SANDWICHES

CHICKEN SANDWICHES

Crisp your chicken in an air fryer or oven (on convection setting if possible!) Air fry chicken at 350 for 4 minutes; then, flip for another 2 minutes until crispy/hot.

Coat your crispy chicken in sauce! Pour some sauce on one side of the chicken, and then flip the chicken to cover the other side with some sauce. Keep flipping and saucing until coated to your liking! Toast your brioche bun if you'd like - we do! Then assemble sandwich!

HOT POT BEEF

Reheat soup in a small saucepan to a rolling boil. Put beef in soup for 20 seconds and remove.

Toast Bun. Place beef in toasted bun, top with giardiniera and dip beef!

FRIED RICE

Plate and microwave for 2-3 minutes on high, stir every 30 seconds. Add oil and rice to the frying pan and toss.

ENTRÉES/BOXES

BBQ PORK CHAR SIU

Preheat to 450, apply thin coat of BBQ sauce to ribs, place in an oven safe tray on middle rack, for 5 minutes on each side or until hot throughout. Add rest of sauce to your liking!

FRIED CHICKEN (ALL FLAVORS)

Crisp your chicken in an air fryer/oven (on convection setting if possible!) Air fry chicken at 350 for 4 minutes; then, flip for another 2 minutes until crispy/hot. *(Or microwave meal for 2 minutes.)*

If your chicken needs to be sauced, pour some sauce on one side of the chicken, and then flip the chicken to cover the other side with some sauce. Keep flipping and saucing until coated to your liking!

PIZZAS

Preheat oven to 450 (on convection setting if possible!) Place pizza on a sheet tray, add pizza sauce, place on the middle rack for 2 minutes or until the cheese has melted thoroughly.

Be sure to take pictures of your meal and tag us on social media! (@dwellsocial)
We love seeing how your meals come together at home.

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