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Costco chicken melts cooking instructions

Costco Chicken Melts in the Air Fryer turn out irresistibly crispy, oozing with cheese and enveloped in a golden crust. No fuss, quick to cook, and a surefire crowd-pleaser for any meal. These melts, a popular pick from Costco, are even better when air-fried. This method crisps them up nicely without the heavy oils of traditional frying, offering a lighter take on a beloved snack. Costco Chicken Melts cooked in an air fryer bring out the best in convenience and taste. Here's what makes them a must-try: Quick to Prepare: Ideal for when you're short on time but want something satisfying. Healthier Option: Air frying uses less oil, which means these chicken melts are lower in fat but still full of flavor. Perfect Texture: The air fryer gives these melts a wonderfully crispy outside with a tender inside. Easy to Customize: Pair with your favorite veggies or sauces to make a complete meal. Air Fryer Friendly: These melts are just the right size for the air fryer, ensuring even cooking and a delicious result. Costco Chicken Melts Optional: Your choice of dipping sauce Substitutions: If you're avoiding dairy, there are great cheese alternatives that melt beautifully and taste great. Air Fryer: Essential for this recipe, an air fryer makes it easy to get that crispy texture we love, without the mess and calories of oil frying. It's a simple way to cook these chicken melts evenly, making every bite as good as the last. Tongs: A pair of tongs is key for safely flipping the chicken melts halfway through cooking. This ensures they get evenly crispy without any hassle. It's all about keeping things easy and getting that perfect finish. Preparation: No washing needed since you're using a pre-made product. If thawing is required, let the chicken melts sit at room temperature for a few minutes. Selecting the Right Product: Choose Costco Chicken Melts for their convenience and quality. Seasoning: These chicken melts come pre-seasoned, but you can add a sprinkle of black pepper or garlic powder for extra flavor. Temperature and Time: Preheat your air fryer to 380°F. Cook the chicken melts for about 6-8 minutes, flipping halfway through. Placement in the Basket: Arrange the melts in a single layer in the air fryer basket to ensure optimal air circulation. Importance of Temperature and Time: Cooking at the right temperature and duration is key to achieving a crispy exterior without drying out the interior. Even Cooking: Spacing the melts evenly prevents them from sticking together and ensures they cook uniformly. Reheating Costco Chicken Melts in the air fryer ensures they remain crispy on the outside and juicy inside, almost like freshly cooked. Overview: Reheating Costco Chicken Melts in an air fryer restores their crispy texture, making them as delightful as when they were first cooked. Preheat the air fryer to 350°F (175°C) for a few minutes to ensure even heating. Place the chicken melts in the air fryer basket. Avoid overlapping to allow for proper air circulation. Heat for about 3-4 minutes, or until thoroughly warmed through. If they're from frozen, it might take a minute or two longer. Check to ensure they're heated to your liking. Use tongs to remove them safely from the air fryer. Costco Chicken Melts are versatile and can be served with a variety of sides or incorporated into different meals: Pair with air-fried vegetables, such as broccoli or Brussels sprouts, for a balanced meal. Serve alongside a fresh garden salad or coleslaw for a lighter option. Create a chicken melt wrap by adding lettuce, tomato, and your favorite sauce, then wrapping in a large tortilla. Dip them in marinara, ranch, or honey mustard sauce for added flavor. Costco Chicken Melts are a hit for their ease of preparation and universal appeal. Here's a quick review: Taste: Savory and cheesy with a satisfying chicken flavor. Texture: Crispy exterior with a tender and juicy inside. Preparation: Remarkably easy, making it perfect for busy days. Versatility: Great on their own or with dips and sides. Quality: Consistent and high-quality ingredients. Value: Excellent, offering convenience without sacrificing taste. Costco Chicken Melts cooked in an air fryer are a simple, delicious choice for meals, appreciated for their convenience, taste, and adaptability to various eating occasions. Costco Chicken Melts become irresistibly crispy in the air fryer, a healthier and quicker alternative to traditional frying. To ensure perfection every time, you can always add a sprinkle of your favorite herbs or spices before cooking if desired. This step is crucial for achieving a crispy exterior right from the start. Avoid overcrowding the basket to allow hot air to circulate freely, ensuring even cooking and crispiness. Flip halfway through the cooking time to ensure both sides get that perfect golden color and texture. Experiment with seasonings like paprika or garlic powder before cooking to add an extra flavor punch. Common mistakes include not preheating the air fryer and overcrowding the basket. Avoid these to prevent soggy melts. Troubleshooting: If the melts aren't crispy enough, increase cooking time by 2-minute intervals, checking frequently to avoid overcooking. Best practices include using an oil spray lightly if desired, though it's not necessary due to the pre-seasoned nature of the chicken melts. See more air fryer recipes at: Costco Quesadillas, Costco Mini Egg Rolls, Costco Chicken Bake Yes, you can cook frozen Costco chicken melts in the air fryer. Adjust the cooking time slightly longer than for thawed melts to ensure they're heated through and crispy. To prevent sticking, lightly spray the air fryer basket with cooking oil or use parchment paper liners designed for air fryers, ensuring air can still circulate. The best dipping sauces for Costco chicken melts include ranch dressing, honey mustard, marinara sauce, and barbecue sauce, offering a variety of flavors to complement the chicken. Yes, you can make Costco chicken melts ahead of time and reheat them in the air fryer at 350°F for 3-4 minutes, ensuring they remain crispy and delicious. Choosing Costco Chicken Melts for your air fryer means enjoying a meal that's both easy to prepare and delightful to eat. They offer a crispy, satisfying alternative to oven-baked or microwaved options, with less mess and fat. Remember, the key to perfect air-fried chicken melts lies in the preheat, space, and timing. Feel free to tweak flavors to suit your taste, making every bite a new discovery. Cooking should be fun, so enjoy the process and the delicious outcomes of your air fryer adventures. See all in at KItGiz for Air Fryer recipes. Print clock icon cutlery icon flag icon folder icon instagram icon pinterest icon facebook icon print icon squares icon heart icon heart solid icon 1. Preparation of Costco Chicken Melts: Begin by removing the Costco Chicken Melts from their packaging. There's no need to thaw; they can go straight from freezer to air fryer, which is part of their charm. Although these chicken melts are pre-prepared, ensuring they're not stuck together is key. If they've clumped together in the freezer, gently separate them to ensure even cooking. 2. Importance of Selecting the Right Chicken Melts: Opting for Costco Chicken Melts means you're choosing a product known for its quality and flavor. This choice eliminates the need for additional preparation, like washing or drying, making it an excellent option for a quick and tasty meal. 3. Seasoning Steps: Given the Costco Chicken Melts come pre-seasoned and include cheese, additional seasoning isn't necessary. However, you can always add a sprinkle of your favorite herbs or spices before cooking if desired. 4. Seasoning Options: For those wanting to add a bit more flavor, consider a light sprinkle of garlic powder, paprika, or even a bit of grated Parmesan cheese for an extra cheesy crust. These seasonings can complement the natural flavors without overpowering the melt. 5. Cooking Temperature and Time: Preheat your air fryer to 380°F. This temperature ensures the chicken melts warm through evenly while achieving a crispy outer layer without burning. Cook the chicken melts for about 6-8 minutes. Given that air fryer models can vary, start checking at 6 minutes to ensure they don't overcook. 6. Placing Chicken Melts in the Air Fryer: Arrange the chicken melts in a single layer in the air fryer basket. Avoid overcrowding to ensure hot air can circulate freely around each melt, which is crucial for achieving that evenly crispy texture. 7. The Importance of Cooking Temperature and Time: The selected temperature and cooking time are critical for melting the cheese perfectly while ensuring the chicken is heated through. This balance is what gives the chicken melts their irresistible texture—crispy on the outside, gooey and warm on the inside. 8. Arranging for Even Cooking: Proper placement in the air fryer basket is not just about avoiding overcrowding; it's about ensuring each melt gets an equal share of the heat. This even exposure is what leads to uniformly crispy and golden-brown exteriors. 9. Serving Ideas: Once cooked, serve the chicken melts immediately while they're hot and crispy. They're great on their own or with a side of sweet potato fries, a simple salad, or your favorite dipping sauce. Due to variances in air fryer models, it's wise to check the chicken melts a minute or two before the suggested cooking time ends, especially if you're using your air fryer for the first time with this recipe. Letting the chicken melts rest for a minute or two after cooking can make them even more enjoyable, as this allows the cheese to set slightly, making them less messy to eat. Experimenting with dipping sauces can turn this simple meal into a fun, interactive dining experience. Think beyond ketchup—ranch dressing, honey mustard, or a homemade garlic aioli can elevate these chicken melts to a new level of delicious. Author: Suborna TanchangyaPrep Time: 5 minutes (for pre-made melts)Cook Time: 10 minutesCategory: Main CourseMethod: Air FryingCuisine: American Serving Size: 1 chicken melt Calories: 200-300 per melt Sugar: 2g Sodium: 600mg Fat: 10g Saturated Fat: 3g Unsaturated Fat: 5g Trans Fat: 0g Carbohydrates: 20g Fiber: 1g Protein: 15g Cholesterol: 50mg Keywords: Air Fryer Costco Chicken Melts Suborna Tanchangya Suborna is a housewife and digital creator. She lives in a green district of Bangladesh with her husband, and she has a 3-year-old daughter. Suborna doesn't just want to see herself as a housewife; she wants to use her talent to keep up with the times, and that's why she started her own personal blog. Read my story. Posted on September 1, 2016Frozen FoodUpdated on 8/2/2023. Costco offers \$3.50 off on this item, price is valid from August 2 - 27, 2023. Updated on 8/2/2019. Costco offers \$3 off on this item, dropping the price to \$7.79, price is valid from Aug. 07, 2019 through Sep. 01, 2019. Costco Coupon Book: Aug. 07 - Sep. 01, 2019. Sandwich Bros. of Wisconsin Chicken Melts are made from chickens raised without antibiotics or hormone ever. It contains only 160 calories per serving. These flatbread pocket sandwiches are right size for kids, perfect for snacks and light meals. The package includes 15 individually wrapped sandwiches and sells for \$10.79 at Costco. Sandwich Bros ABF Chicken Melt is tasty. Use microwaves to heat in 50 seconds, the sandwich is perfect when the cheese is just beginning to melt. 1. Remove from wrapper. 2. Wrap sandwich in a napkin, cheese side up. 3. Heat on high for 50-55 seconds.Add 10-15 seconds when heating two sandwiches. Keep frozen!Nutrition Facts:Per serving size (1 sandwich, 70g), it contains 160 calories, 80 from Fat, 8g total fat, 11g of protein, 1g sugar, 12g total carbohydrate and 475mg sodiumCostco Sandwich Bros ABF Chicken Melt 15 Count Box Price: \$10.79Costco item#: 1006641 Inventory and pricing may vary at your warehouse location and are subject to change. About CoChaserCostco New Locations UpdateTerm and Privacy Policy COSTCO CHICKEN MELTS INSTRUCTIONS These delightful little chicken melts Sandwiches from Costco are small, tasty, and extremely easy to make. At first, I thought that it was made for kids, but once I tried it, I realized how delicious it is. Provided by Imen Dridi Categories Snacks Time 5m Number Of Ingredients 2 Steps: Start by preheating the oven to 350°F. Place your Costco Chicken Melts in the oven wrapped with aluminum foil. Cook/reheat your Costco Chicken Melts for 5 min in the preheated 350 degrees oven or until heated through. Serve and enjoy. Nutrition Facts : Calories 160 cal COSTCO CHICKEN SALAD COPYCAT Are you a fan of the delicious chicken melts from Costco? These tasty sandwiches are a staple in many households, and for good reason. They're easy to cook, packed with flavor, and can be customized to suit your taste preferences. But have you ever wondered how long you should cook your chicken melts from Costco to achieve the perfect balance of crispy exterior and juicy interior? In this article, we'll delve into the world of chicken melts and provide you with a comprehensive guide on how to cook them to perfection. Understanding the Ingredients and Nutrition Facts Before we dive into the cooking process, let's take a closer look at the ingredients and nutrition facts of Costco's chicken melts. These sandwiches typically consist of a breaded and cooked chicken breast filet, topped with melted cheese, and served on a toasted bun. The ingredients may vary depending on the specific product and brand, but here's a general breakdown of what you can expect: Chicken breast filet: Made from 100% white meat chicken, these filets are breaded and cooked to a golden brown. Cheese: A blend of natural cheeses, including cheddar, mozzarella, and parmesan. Bun: A soft, toasted roll with a lightly sweetened and sprinkled with sesame seeds. In terms of nutrition facts, a single chicken melt from Costco typically contains: Calories: 540 Fat: 24g Saturated fat: 10g Cholesterol: 60mg Sodium: 1140mg Carbohydrates: 44g Fiber: 2g Protein: 34g Cooking Methods and Times Now that we've covered the ingredients and nutrition facts, let's move on to the cooking methods and times. There are several ways to cook chicken melts from Costco, including baking, grilling, pan-frying, and microwaving. Here's a breakdown of each method and the recommended cooking times: Baking Baking is a great way to cook chicken melts without adding extra oil or fat. To bake your chicken melts, preheat your oven to 375°F (190°C). Place the sandwiches on a baking sheet lined with parchment paper and bake for 12-15 minutes, or until the cheese is melted and the bread is toasted. Temperature and Time Guidelines 375°F (190°C): 12-15 minutes 400°F (200°C): 10-12 minutes 425°F (220°C): 8-10 minutes Grilling Grilling is a great way to add a smoky flavor to your chicken melts. To grill your chicken melts, preheat your grill to medium-high heat. Place the sandwiches on the grill and cook for 4-6 minutes per side, or until the cheese is melted and the bread is toasted. Temperature and Time Guidelines Medium heat: 5-7 minutes per side Medium-high heat: 4-6 minutes per side High heat: 3-5 minutes per side Pan-Frying Pan-frying is a great way to add a crispy exterior to your chicken melts. To pan-fry your chicken melts, heat a non-stick skillet or griddle over medium heat. Place the sandwiches in the skillet and cook for 3-4 minutes per side, or until the cheese is melted and the bread is toasted. Temperature and Time Guidelines Medium heat: 3-4 minutes per side Medium-high heat: 2-3 minutes per side High heat: 1-2 minutes per side Microwaving Microwaving is a quick and easy way to cook chicken melts, but it can result in a less crispy exterior. To microwave your chicken melts, place the sandwiches on a microwave-safe plate and cook on high for 30-45 seconds, or until the cheese is melted and the bread is toasted. Time Guidelines 30-45 seconds: Cooking time for a single chicken melt 1-2 minutes: Cooking time for multiple chicken melts Tips and Variations Now that we've covered the cooking methods and times, let's move on to some tips and variations to help you take your chicken melts to the next level. Adding Toppings One of the best things about chicken melts is that you can customize them with your favorite toppings. Here are some ideas: Lettuce and tomato: Add some fresh lettuce and tomato slices to give your chicken melt a burst of flavor and texture. Bacon: Crispy bacon bits can add a smoky flavor to your chicken melt. Avocado: Mashed or sliced avocado can add a creamy texture to your chicken melt. Jalapeños: Sliced or diced jalapeños can add a spicy kick to your chicken melt. Using Different Cheeses While the standard cheese blend on Costco's chicken melts is delicious, you can also experiment with different cheeses to create unique flavor profiles. Here are some ideas: Cheddar: A sharp cheddar can add a rich, tangy flavor to your chicken melt. Mozzarella: Fresh mozzarella can add a creamy texture and mild flavor to your chicken melt. Parmesan: A sprinkle of parmesan can add a salty, nutty flavor to your chicken melt. Provolone: A smooth provolone can add a buttery, mild flavor to your chicken melt. Trying Different Breads While the standard bun on Costco's chicken melts is soft and lightly sweetened, you can also experiment with different breads to create unique texture and flavor profiles. Here are some ideas: Ciabatta: A crusty ciabatta can add a rustic texture and flavor to your chicken melt. Baguette: A crispy baguette can add a crunchy texture and mild flavor to your chicken melt. Multigrain: A multigrain bread can add a nutty flavor and denser texture to your chicken melt. Conclusion Cooking chicken melts from Costco is a straightforward process that requires minimal ingredients and equipment. By following the cooking methods and times outlined in this article, you can achieve a perfectly cooked chicken melt with a crispy exterior and juicy interior. Remember to experiment with different toppings, cheeses, and breads to create unique flavor profiles and textures. With a little practice and patience, you'll be a chicken melt master in no time! What are Chicken Melts from Costco, and what makes them so popular? Chicken Melts from Costco are a type of pre-cooked, breaded, and frozen chicken breast patty that can be easily cooked at home. They are made with high-quality chicken breast meat, and their popularity can be attributed to their convenience, taste, and affordability. These chicken melts are a staple in many Costco shoppers' freezers, and their versatility in various recipes has made them a favorite among many home cooks. The Chicken Melts are also popular due to their ease of preparation. They can be cooked in a variety of ways, including baking, grilling, pan-frying, or microwaving, making them a great option for busy households. Additionally, they can be used in a range of dishes, from sandwiches and wraps to salads and pasta recipes, which has contributed to their widespread popularity among Costco shoppers. How do I cook Chicken Melts from Costco in the oven? To cook Chicken Melts from Costco in the oven, preheat your oven to 375°F (190°C). Place the desired number of chicken melts on a baking sheet lined with parchment paper, leaving some space between each patty to allow for even cooking. Bake the chicken melts in the preheated oven for 12-15 minutes or until they are cooked through and the internal temperature reaches 165°F (74°C). It's essential to flip the chicken melts halfway through the cooking time to ensure even browning and crispiness. You can also add some seasonings or cheese on top of the chicken melts before baking for extra flavor. Once cooked, remove the chicken melts from the oven and let them cool for a few minutes before serving. They can be served on their own or used in various recipes, such as sandwiches or salads. Can I cook Chicken Melts from Costco in a pan on the stovetop? Yes, you can cook Chicken Melts from Costco in a pan on the stovetop. To do this, heat a non-stick pan or skillet over medium heat and add a small amount of oil or cooking spray. Place the desired number of chicken melts in the pan, leaving some space between each patty to allow for even cooking. Cook the chicken melts for 3-4 minutes on each side or until they are cooked through and the internal temperature reaches 165°F (74°C). It's crucial to not overcrowd the pan, as this can lead to uneven cooking and a lower quality finish. Cook the chicken melts in batches if necessary, and make sure to not press down on the patties while they are cooking, as this can cause them to become dense and lose their juiciness. Once cooked, remove the chicken melts from the pan and let them cool for a few minutes before serving. How do I cook Chicken Melts from Costco in the microwave? To cook Chicken Melts from Costco in the microwave, place the desired number of chicken melts on a microwave-safe plate. Cook the chicken melts on high for 30-45 seconds or until they are cooked through and the internal temperature reaches 165°F (74°C). However, cooking times may vary depending on your microwave's power level, so adjust the cooking time as needed. It's essential to note that cooking Chicken Melts in the microwave can result in a softer texture and less crispy exterior compared to other cooking methods. To achieve a crisper exterior, you can try cooking the chicken melts in the microwave for a shorter time and then finishing them off in a pan with a small amount of oil or cooking spray. This will help to crisp up the exterior while maintaining a juicy interior. Can I grill Chicken Melts from Costco? Yes, you can grill Chicken Melts from Costco. To do this, preheat your grill to medium-high heat. Place the desired number of chicken melts on the grill and cook for 3-4 minutes per side or until they are cooked through and the internal temperature reaches 165°F (74°C). Make sure to oil the grates before cooking to prevent the chicken melts from sticking. Grilling Chicken Melts can add a nice char and smoky flavor to the exterior, while maintaining a juicy interior. However, be careful not to press down on the patties while they are grilling, as this can cause them to become dense and lose their juiciness. Once cooked, remove the chicken melts from the grill and let them cool for a few minutes before serving. How do I store leftover Chicken Melts from Costco? To store leftover Chicken Melts from Costco, let them cool completely to room temperature. Once cooled, place the chicken melts in an airtight container or zip-top bag and refrigerate them for up to 3 days. You can also freeze the cooked chicken melts for up to 2 months. When freezing, make sure to place the chicken melts in a freezer-safe bag or container to prevent them from sticking together. When reheating leftover Chicken Melts, make sure to heat them to an internal temperature of 165°F (74°C) to ensure food safety. You can reheat them in the oven, microwave, or pan on the stovetop. If reheating from frozen, make sure to thaw the chicken melts first before reheating. This will help to prevent uneven heating and foodborne illness. Can I customize Chicken Melts from Costco with different toppings and sauces? Yes, you can customize Chicken Melts from Costco with different toppings and sauces. Some popular topping options include cheese, bacon, lettuce, tomato, and avocado. You can also add various sauces, such as mayonnaise, mustard, or ranch dressing, to give the chicken melts extra flavor. Additionally, you can try using different seasonings or spices to add extra flavor to the chicken melts. Some options include paprika, garlic powder, or dried herbs like thyme or oregano. You can also try using different types of cheese, such as cheddar, Swiss, or mozzarella, to add extra flavor and creaminess. The possibilities are endless, so feel free to experiment and find your favorite combinations. The chicken melts from Costco are a delicious and convenient option for a quick weeknight dinner. But knowing how long to cook them is key to getting the best results. Overcook them and they'll be dry and rubbery. Undercook them and they'll be soggy and underdone. So how long should you cook Costco's chicken melts to perfection? Let's take a closer look.What are the Costco Chicken Melts?Costco's chicken melts are semi-prepared sandwiches that contain chicken breast, cheese, and veggies layered between slices of bread or crispy pastry crust. Some versions contain ingredients like sundried tomatoes, bacon, pesto, or artichokes for more flavor. The most popular options are:Chicken Bacon Ranch MeltsChicken Pesto MeltsChicken Caprese MeltsThese hearty sandwiches just require a short baking time to heat through and crisp up the breading. They provide a fast dinner option that still feels gourmet.Oven Baking InstructionsCostco provides instructions for baking the chicken melts in a conventional oven. Here are the basic guidelines they recommend:Preheat oven to 375°F.Place frozen chicken melts on a baking sheet lined with parchment paper or foil.Bake for 18-22 minutes, until hot and golden brown.So according to the package, you should bake the chicken melts from anywhere from 18-22 minutes total at 375°F.This time range accounts for differences in ovens and is meant to heat the sandwiches until the cheese is fully melted and the exterior is crisp.Other Cooking MethodsBesides using the traditional oven, there are a couple other ways you can cook up these Costco chicken melts.MicrowaveThe microwave provides a super fast cooking option. To microwave: Microwave frozen chicken melts on high for 2-3 minutes, flipping halfway through. Continue cooking at 30-second intervals until heated through.The melts will be ready in just 5-7 minutes total with this method. But the texture won't get as crispy.Air FryerAn air fryer is great for giving the chicken melts a crispy exterior. Just:Preheat air fryer to 400°F.Cook frozen chicken melts for 8-10 minutes, flipping halfway.The air fryer will mimic the crispness of the oven in nearly half the time.GrillFor ultimate flavor, you can also grill up these sandwiches. To grill:Preheat grill to medium-high heat.Place frozen chicken melts on grill and close lid.Grill for 4-5 minutes per side, 8-10 minutes total.The grill adds nice char marks and a smoky flavor. Just watch them closely to avoid burning.Cooking Time ChartTo summarize the different cooking methods and times:Cooking MethodCooking TimeOven at 375°F18-22 minutesMicrowave on High5-7 minutesAir Fryer at 400°F8-10 minutesGrill on Medium-High8-10 minutesAs you can see, the oven takes the longest but delivers the best overall results. The microwave is the quickest option when you're in a rush.Ensuring Proper Cook TimeTo make sure your chicken melts from Costco reach the proper safe internal temperature and doneness, follow these tips:Use an instant read thermometer to check the center of the thickest part of the chicken. It should reach 165°F.Cut into a melt to check that the cheese is fully melted and chicken is cooked through.Follow the package instructions carefully including preheating times.Watch your melts closely near the end of the cook time and rotate pans in the oven to promote even cooking.Taking the internal temperature is the best way to confirm doneness and prevent undercooking.If you find the melts are still a bit underdone when the recommended time is up, continue cooking for a few more minutes until the proper temperature is reached.Storing and Reheating LeftoversChicken melts from Costco are produced fresh and have a shorter shelf life. Make sure to:Refrigerate leftover melts within 2 hours of cooking.Store in a sealed container for up to 3-4 days.Reheat leftovers in the oven or microwave until warmed through.Avoid keeping the cooked melts at room temperature too long. And don't refreeze them after cooking.To recap, follow the package instructions and cook chicken melts from Costco for 18-22 minutes in a 375°F oven. Check the internal temperature to ensure they reach a safe 165°F. Then enjoy these tasty sandwiches on busy weeknights or as part of a casual game day spread.ConclusionCostco's chicken melts provide a quick and easy dinner option that the whole family can enjoy. Allow 18-22 minutes for baking in the oven according to package guidelines in order to achieve the perfect melt-in-your-mouth texture and safe doneness. Checking the internal temperature and watching closely as cook time elapses will prevent under or overcooking. Now that you know exactly how long to cook these tasty sandwiches, you can add them to your regular dinner rotation.