How To Reheat Rotisserie Chicken in the Oven

Cooking in the oven helps keep the chicken's skin crispy and the inside moist.

1. Preheat oven to 350°F.
2. Remove rotisserie chicken from packaging and place chicken in an oven-safe dish. To keep the chicken moist, pour a cup chicken broth in the bottom of the dish or water if you do not have broth. Cover the dish with tinfoil and place it in the oven.
3. Let the chicken roast for 30-45 minutes or until the internal temperature reaches 165F. Remove the foil and let roast for an additional 5 minutes to crisp up the skin.
4. Remove chicken from oven and enjoy.

## How To Reheat Rotisserie Chicken in the Microwave

Microwave is an easy speedy solution. Here's how to keep it moist and delicious.

1. Remove rotisserie chicken from packaging and cut the desired amount of chicken into strips or pieces (separate chicken from bones and set bones aside).
2. Place chicken meat on a microwave-safe plate and drape a damp paper towel over the chicken. Place in microwave.
3. Microwave for approximately 2 minutes or until internal temperature reaches 165F.
4. Remove chicken from microwave and enjoy.

How To Reheat Rotisserie Chicken in the Air Fryer

For an extra-crispy chicken skin, try reheating your chicken in the air fryer. This is the best way to help restore your rotisserie chicken to its heated grocery-store glory.

1. Turn your air fryer to 350°F.
2. Remove rotisserie chicken from packaging and place in air fryer. Cook until rotisserie chicken is crisp and heated to an internal temperature of 165F. Approximately 5min.
3. Remove chicken from air fryer and enjoy.
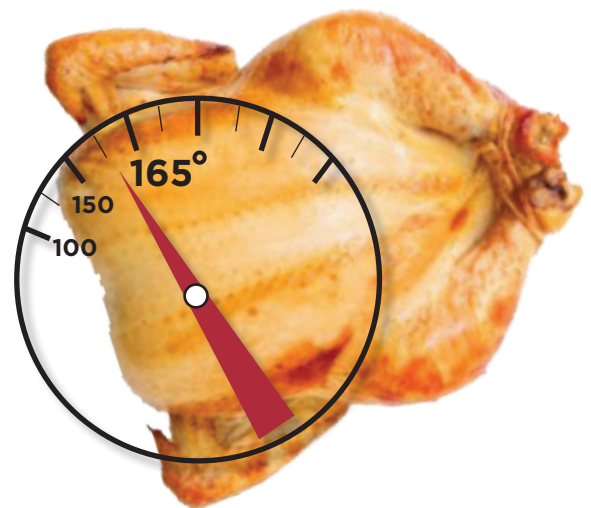
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