

REHEATING INSTRUCTIONS BONELESS PORK LOIN MEAL

For best results, allow tray of food to sit out for no longer than 3 hours to reach room temperature before reheating.

All heat & serve sides come in an oven ready tray and is recommended to reheat in.

Pork Loin

1. Preheat oven to 385°
2. Cover pork loin and place in oven for approximately 30 to 40 minutes or until internal temp. reaches 145°.
3. Uncover and continue cooking for approximately 15-20 minutes to crisp outside.
4. Remove from oven and allow to rest for 15-20 min. before serving.

Roasted Red Potatoes

1. Preheat oven to 385°
2. Place potatoes in oven for approximately 15-20 minutes
3. Remove cover and stir, place back in oven without cover for 5 minutes
Potatoes are fully cooked, just need to heat through.

Green Beans with Garlic & Oil

Oven:

1. Place covered tray of green beans in a 350° oven. Heat for approximately 10 -15 min.
2. Remove lid ½ way through cooking and stir green beans. Loosely place lid back on tray and finish heating.
3. *For a tender green bean, continue cooking for up to an additional 20 minutes, until desired firmness is reached.*

Stove Top:

Reheat on a stove top in a sauté pan. Takes about 10 minutes low heat

1. On low heat, place green beans in pan
2. Stir green beans so they do not burn

Green beans are fully cooked, just need to heat through.