

REHEATING INSTRUCTIONS BRAISED BEEF BRISKET 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.

Braised Beef Brisket

1. Preheat oven to 385°

For best results allow brisket to reach room temperature before reheating

2. Place Brisket in preheated oven covered for 30 min, check internal temperature, temperature must be 145°. If Brisket had not reached temperature, continue cooking covered, check every 15 minutes.

Sides come in an oven ready tray and are recommended to reheat in; gravy is best heated on stove top.

Potato Pancakes

1. Place potato pancakes uncovered in pre heated oven for 15 minutes, flip over for 5 more minutes.
2. Potato pancakes are fully cooked, just need to be heated 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.

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.