

REHEATING INSTRUCTIONS MEAT / VEGETABLE LASAGNA 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.

Lasagna

For best results allow lasagna to reach room temperature before reheating

1. Preheat oven to 385°
2. Cover lasagna- place in oven for approximately 40 to 45 min. until internal temperature reaches 145°
3. Once internal temperature is reached uncover and cook until top is browned Approx. 10 min.

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