

REHEATING INSTRUCTIONS PASTAS & ENTREES

Most dishes reheat best and retain their quality better using a conventional oven. The times provided are guidelines, and may vary with each home oven. Suggested reheating times may need to be increased if reheating either multiple dishes simultaneously or large quantities. Bulk items will reheat more evenly if they are in a single layer.

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

Baked Ziti/ Penne Al Vodka / Parmesan Bowtie Pasta W/ Prosciutto & Peas

1. Place in preheated 350° oven, covered, for approximately 25-30 minutes, stirring half way through reheating time.
2. Remove lid for last 10 minutes of heating.

Fettuccine, Sausage & Kale / Lemon Garlic oil Pasta w/ Chicken & Broccoli / Chicken, Broccoli & Penne in Parmesan Cream Sauce

1. Place in preheated 350° oven, covered, for approximately 25-30 minutes, stirring half way through reheating time.

Stuffed Shells / Stuffed Cabbage / Eggplant Rollatini / Baked Mac & Cheese

1. Place in preheated 350° oven, covered, for approximately 20 -25 minutes.
2. Remove lid for last 10 minutes of heating.

Home-style Meatballs / Chicken Parmesan / Chicken Marsala / Chicken Picatta / Chicken Francaise/ Chicken Cordon Bleu / Meatloaf

1. Place in 350° preheated oven, covered, for approximately 30-35 minutes.
2. Remove lid for last 5 minutes of heating.

Pulled Pork / Sausage & Peppers / Buffalo Chicken Mac & Cheese

1. Place in 350° preheated oven, covered, for approximately 20-30 minutes.
2. Stir halfway through reheating time.

Premium, Meat, Spinach or Vegetable Lasagna / Eggplant Parmesan

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

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.

Beef Tenderloin

1. Preheat oven to 385°
2. Place in oven covered for 30 minutes
3. Check temperature in thickest part of tenderloin
 - 135° Medium rare
 - 145° medium
4. Keep covered until desired temp. is reached.
5. Remove from oven once desired temp is reached and allow to rest for 15-20 min before serving.