

REHEATING INSTRUCTIONS WHOLE BEEF TENDERLOIN 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.

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.

Roasted Red Potatoes

4. Preheat oven to 385°
5. Place potatoes in oven for approximately 15-20 minutes.
6. 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.

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.