

REHEATING INSTRUCTIONS EASTER

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.

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

ENTRÉES

Half Portion Spiral Ham

1. Preheat oven to 350°.
2. Place covered ham in oven for 30 minutes.
3. Uncover ham and continue cooking for approximately 15-20 minutes until ham is browned – internal temp. of 145°.

Chicken Parmesan / Chicken Marsala

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

Premium, Meat, Spinach or Vegetable Lasagna / Eggplant Parmesan

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

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.

Salmon Fillets

1. Preheat oven to 350°.
2. Place in oven safe baking dish and add small amount of liquid to bottom. Cover, and cook for 8-10 minutes, or until temperature reaches 165°.

ITALIAN FAVORITES

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

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

Sausage & Peppers

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 and place in oven for 40-45 minutes.
3. Once internal temperature is reached uncover and cook until top is browned Approx. 10 min.

Home-style Meatballs

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

SIDES

Mashed Potatoes / Red Skin Mashed Potatoes / Macaroni & Cheese

Oven:

1. Place tray in preheated 350° oven, covered for approximately 20-25 min.
2. Lift cover 1/2 way through warming and stir potatoes. Loosely replace cover and finish heating.

Microwave:

1. Place in a microwave safe dish.
2. Microwave on high for 2-5 minutes stir continuously until mashed potatoes are heated through.

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.

Broccoli Rabe in Oil & Garlic / Escarole & Beans / Grilled Vegetables

1. Place in 350° preheated oven, covered, for approximately 15-20 minutes, stirring half way through reheating time.
2. Lid can be removed for last 5 minutes of reheating if a crispy top is desired.

Roasted Root Vegetables

1. Place in 350° preheated oven, covered for approximately 20-25 minutes.
2. Lift cover and stir half way through reheating time, loosely replace cover and finish heating.

Honey Glazed Carrots / Green Beans with Garlic & Oil

1. Place in 350° preheated oven, covered, for approximately 20-25 minutes.
2. Remove cover half way through reheating and stir vegetables, loosely place cover back on to finish heating.

For a more tender vegetable, continue cooking for up to an additional 20 minutes, until desired firmness is reached.

Vegetable Brown Rice

1. Preheat oven to 375°.
2. Cover with tin foil and cook for 40-50 minutes, or until internal temperature reaches 165°.