

REHEATING INSTRUCTIONS ENTREES & PASTAS

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.

Entrees & Pastas come in an oven ready tray and is recommended to reheat in.

PASTA & 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 / 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.

Premium, Meat, Spinach or Vegetable Lasagna / Eggplant Parmesan/ Home-style Meatballs

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.

Spiked Mac & Cheese

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

FAMILY ENTRÉES

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

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

Half Portion Spiral Glazed 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°.

Pork Loin

1. Preheat oven to 385°.
2. Cover pork loin and place in oven for approximately 30-40 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 minutes 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.

BBQ Pork Ribs

1. Preheat oven to 350°.
2. Cover with foil and heat for 20-30 minutes, or until internal temperature reaches 165°.

ASIAN CUISINE

Eggrolls / Vegetable Spring Rolls

Remove from original tray and place on an oven safe tray. Do not reheat in tray!

1. Preheat oven to 350°.
2. Remove from tray, and place in oven safe dish, place eggrolls or spring rolls on an oven safe tray.
3. Place in oven and heat for 5-7 minutes, or until internal temperature reaches 165°.

Chicken Lo Mein / Vegetable Lo Mein / Chicken Fried Rice / Vegetable Fried Rice

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

General Tso Chicken / Orange Chicken

1. Place container in a 350° preheated oven, uncovered.
2. Cook for approximately 10-15 minutes or until internal temperature reaches 165°.

FROM THE SEA

Salmon Fillets

1. Preheat oven to 350°.
2. Cover, and cook for 8-10 minutes, or until temperature reaches 165°.

Crab Meat Stuffed Shrimp

1. Preheat oven to 350°.
2. Place in oven and heat for 12-15 minutes, or until internal temperature reaches 165°.

Crab Meat Stuffed Sole

1. Preheat oven to 350°.
2. Place in oven and heat for 15-20 minutes, or until internal temperature reaches 165°.

FRIED OR ROASTED CHICKEN

Rotisserie Chicken

1. Preheat oven to 350°.
2. Can be reheating in tray or place in oven safe dish and cover with foil.
3. Heat for approximately 25 minutes or until internal temperature reaches 165°.
4. Remove foil and cook for additional 5 minutes to crispy skin.

Fried Chicken

1. Preheat oven to 400°.
2. Let chicken come to room temperature before placing in oven. For best results, place fried chicken on a wire rack on top of a baking sheet.
3. Place in oven and heat for 15 minutes, or until internal temperature reaches 165°.

Seasoned Wing / Boneless Seasoned Wings

1. Preheat oven to 350°.
2. Can be reheated in tray or place on oven safe baking pan
3. Place in oven for 20-25 minutes, or until internal temperature reaches 165°.