

REHEATING INSTRUCTIONS SIDES

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.

Sides come in an oven ready tray and is recommended to reheat in.

Creamed Spinach / 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.

Mac & Cheese

1. Place in 350° preheated oven, covered, for approximately 20-30 minutes, stirring half way through reheating time.
2. Remove lid for last 5 minutes of reheating if a crispy top is desired.

Mashed Potatoes / Red Skin Mashed Potatoes / Mashed Sweet Potatoes / Roasted Red Potatoes

Oven:

1. Place try in preheated 350° oven, covered for approximately 20-25 minutes.
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.

Traditional Herb Stuffing

1. Remove lid and place stuffing in a 350° preheated oven for approximately 25-30 min until a golden brown crust has formed.
2. For a more rustic and home-style look, stir the stuffing ½ way through warming.

Honey Glazed Carrots / Green Beans with Garlic & Oil / Asparagus with Garlic & Oil / Roasted Cauliflower / Roasted Brussels Sprouts

1. Place in 350° preheated over, covered, for approximately 20-25 minutes.
2. Remove cover half way though 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.

Twice Baked Potato

1. Preheat oven to 350°.
2. Cover will aluminum foil and heat for 20 minutes or until internal temperature reaches 165°.