

## REHEATING INSTRUCTIONS VALENTINES DAY MENU

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.*

### SOUPS

**Stove Top:** Remove soup from packaging, place soup in sauce pot place on stove top on medium to low heat, stir occasionally until internal temperature is 145°, approximately 5-8 minutes.

**Microwave:** Remove top from containers, place in microwave and heat at 45 sec intervals, stirring in-between until desired temperature is reached.

### ENTRÉES

#### **Salmon**

1. Preheat oven to 350°.
2. Place salmon in oven for 10-12 minutes, or until internal temperature reaches 145°. Salmon is already fully cooked.

#### **Lobster Penne Ala Vodka**

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.

#### **Surf & Turf:**

Preheat oven to 375° remove lid from packaging and remove stuffed shrimp from packaging, place filet in oven and cook until temperature has been reached for desired doneness. If you have picked up your surf & turf package cold, your filet has been already cooked to a rare status. Below are the following temperatures for the desired doneness:

- Rare: 120°
- Medium Rare: 130°
- Medium: 140°
- Medium Well: 150°
- Well Done: 160°

When your filet has approximately 5 minutes left place the stuffed shrimp in the oven with the filet.

## SIDES

### **Individual Potato au Gratins**

1. Preheat oven at 385°.
2. Remove lid and place au gratins in a 385° oven for approximately 10-15 min until tops of the potatoes develop golden brown color.

### **Risotto Cakes**

1. Preheat oven to 350°.
2. Place risotto cakes in oven for 10-12 minutes, or until internal temperature reaches 145°. Risotto cakes should be flipped half way through cook time.

### **Sautéed Vegetables**

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.*

### **Brussels Sprouts**

1. Preheat oven at 385°.
  2. Place in oven covered for approximately 15-20 minutes.
  3. Stir and place back in oven uncovered for 5 min.
- Brussels sprouts are fully cooked, just need to be heated through.

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