



HEATING INSTRUCTIONS

Instructions for Grab-n-Go Entrees, Dinners-to-Go & Catering Items

If reheating with a microwave, please remember that every microwave varies in power. You will likely have to experiment to find the optimum time to cook each item/meal. We recommend heating most food from 2 to 4 minutes. The minimum temperature you will want the food to reach is 165°F or “steaming” hot. Try setting your microwave to 30 second increments.

General Instructions for All Food

- Refrigerate perishable items
- Remove all food from the refrigerator approximately two hours prior to re-heating
- Preheat your oven
- Some food containers contain sauces/condiments in plastic cups; remove before heating
- Reheating times may vary depending on oven type

(Items A-Z)

Arancini	Bake at 350° uncovered for 15 minutes. Warm marinara sauce in microwave until heated through.
Artichokes, Crispy	Remove plastic lid and cover with foil or transfer to oven safe dish and cover. Heat covered 10-15 minutes @ 350°. Remove cover for the last 5 minutes.
Artichokes, Grilled	Enjoy chilled or at room temperature.
Bacon, Candied	Heat in a preheated 350° oven for 5-10 minutes. Alternately, microwave in 30 second intervals until heated through.
Beans (Refried, Stewed, etc.)	Warm at 350° uncovered for 20-30 minutes. Or microwave for 5 – 7 minutes covered with saran. If they are too thick, you can add a little water and stir.
Beans, Green (Haricots Verts)	Bake at 300° for about 10 minutes, or until warm.
Beef Brisket	Bake covered at 300° for 1 hour.
Beef Filet Medallions	Bake covered at 325° for 20-30 minutes, until heated through.
Beef Wellingtons, Mini (Ready-to-Bake)	Do <u>not</u> defrost. Preheat oven to 450°. Place on rimmed baking tray and put in the center of the oven. Bake for 15-20 minutes until golden brown (do not overbake).
Biscuits (Sweet Potato Buttermilk)	Biscuit dough comes frozen; defrost before baking. Preheat oven to 400°. Place defrosted biscuits on a greased baking sheet in the center of the oven for 16-18minutes.
Brie en Croute (Ready-to-Bake)	Bake in foil @ 350 ° covered for 20-25 minutes.
Brussels Sprouts, Roasted	Transfer to microwave safe dish and cover with saran wrap & reheat in microwave for 2-3 minutes.
Burritos, Breakfast	Heat covered for 20 minutes @ 350°. Or, you can microwave individually for 1 to 1 1/2 minutes.
Carrots, Orange Glazed	Transfer to microwave safe dish and cover with saran wrap & reheat in microwave for 2-3 minutes.
Casseroles (Any Variety)	Bake casseroles covered @ 350 ° for 20 minutes, uncover for the last 5 minutes.

Cheese Puffs, Jonny's (Ready-Cheesy Bread, Sinfully Delicious (Ready-to-Bake) Chicken Fricassee	Ready to Bake (do not defrost). 400° approx. 25min or until golden brown. Place oven rack 4 inches under broiler and preheat broiler. Place cheesy bread(s) on a foil-lined sheet. Broil until hot and bubbly, about 5-7 minutes. Cover with foil & reheat @ 350° for 20-25 minutes or reheat in microwave for 4-6 minutes on high.
Chicken Piccata	Cover with foil & reheat @ 350° for 20-25 minutes or reheat in microwave for 4-6 minutes on high.
Chicken Tinga	Microwave until warm, 3-5 minutes.
Chicken, Baked Parmesan	Warm at 350° uncovered for 15-20 minutes. Delicious cold too!
Chicken, Paradise	Warm at 350° covered for 15-20 minutes.
Chile Verde (Chicken or Pork)	Warm at 350° covered for 20-30 minutes.
Corn, Maloney's Scalloped	Defrost if Frozen. Cover and bake @ 350 in a greased pan (no deeper than 2 1/2") for about 30 minutes. Remove, cover, stir, & bake an additional 20-30 minutes.
Crème Brulee French Toast	In a large nonstick frying pan, melt 2 Tbs. butter (or more if you're Alicia) and gently warm slices over medium heat until heated through. Alternately, place in a microwave-safe dish, cover with plastic wrap, and heat 3-4 minutes until warm. Serve with your selection of fresh fruit.
Date Rumaki	Remove condiments/toppings. Place in microwave on high for 1-2 minutes. Top with pineapple, green onion, and sesame after Date Rumaki is hot.
Dip: Spinach-Artichoke	Bake at 350° covered for 15 minutes. Uncover and bake for an additional 10 minutes.
Dip: Swiss Cheese	Reheat in microwave or place in a saucepan, over low flame, until heated through.
Dressing (Any Variety)	Heat covered for 20 minutes @ 350°. Uncover and heat an additional 15 minutes. Or, you can microwave for 7 minutes and then brown in oven.
Eggs, Scrambled	Bring to room temperature. Cover with a damp paper towel and microwave at 50% power at 1-minute intervals until heated through and steaming.
Empanadas (Any Variety)	Do Not Defrost (Bake 350° 20-25min)
Enchiladas (Any Variety)	Cover in foil & heat @ 325° for 15-20 minutes
Gravy (Any Variety)	Reheat in microwave or place in a saucepan, over low flame, until heated through.
Green Bean Casserole	Remove plastic lid and cover with foil or transfer to oven safe dish and cover. Heat covered 20-25 minutes @ 350°. Remove cover for the last 5 minutes.
Ham, Glazed	Bake covered at 350° for 35 minutes.
Haricots Verts (Any Variety)	Bake covered at 300° for about 10 minutes, or microwave for 4 – 6min.
Italian Meatballs & Sausage	Defrost if Frozen. Reheat in microwave on high for 2-4 min.
Mac 'n Cheese	Remove Plastic lid & cover with foil or transfer to oven safe dish and cover. Heat covered 20-25 minutes at 350°. Remove cover for the last 5 minutes minutes or until topping is crisp.
Mac Poppers, Triple Cheese	Warm at 350° uncovered for 15-20 minutes.
Marcia's Rice	Bake at 350° covered for 15 minutes. Remove cover and bake an additional 15 minutes
Mushrooms, Stuffed	Warm at 400° uncovered for 12 minutes. Do not microwave.
Pasta (Any Variety)	Cover with saran and microwave for 3-5 minutes. Dress with additional melted butter if desired.
Pasta Sauce (Any Variety)	Reheat in microwave or place in a saucepan, over low flame, until heated through.
Pecan Sticky Buns (Ready-to-Bake)	Thaw out in refrigerator overnight. Remove from refrigerator & let rise for about 1 hour before baking. Preheat oven to 350°. Bake uncovered for 40-45 minutes. Remove from oven and let sit for 5 minutes before turning sticky buns over onto a platter. Serve immediately.
Pie, Caramel Apple Crumble (Frozen, Ready-to-Bake)	Bring pie to room temperature for 1 hour, preheat oven to 325°, bake for 1 hour, let cool & drizzle with caramel.

Pie, Cherry (Frozen, Ready-to-Bake)	Bring pie to room temperature for 1 hour, preheat oven to 325°, sprinkle top with sugar, bake for 1 hour and let cool.
Pork Roast (Any Variety)	Bake covered at 250° for 45 minutes.
Pork, Kahlua Glazed	Warm at 350° covered for 20-30 minutes. Delicious cold too!
Potato Skins, Baked with	Warm at 350° uncovered for 15 minutes.
Potato, Cheesy Hash	Bake covered at 350° for 20 minutes. Remove cover and bake for another 20 minutes.
Potatoes Au Gratin, Scalloped	Remove plastic lid and cover with foil or transfer to oven safe dish and cover. Heat covered 20-25 minutes @ 350°. Remove cover for the last 5 minutes.
Potatoes, Breakfast Peewee	Remove plastic lid and cover with foil or transfer to oven safe dish and cover. Heat covered 20-25 minutes @ 350°. Remove cover for the last 5 minutes.
Potatoes, Cheesy Hash	Bake covered @ 350° for 20 minutes. Remove cover and bake for another 20 minutes.
Potatoes, Mashed/Whipped	Cover potatoes with saran & heat in microwave for 5-8 minutes. Stir to fluff & serve. You may want to add additional butter and/or cream to get desired consistency.
Potstickers	Reheat at 350° for 12-15 minutes uncovered. Ginger Chile Dipping Sauce is served at room temperature.
Quesadillas (Any Variety)	Warm at 350° covered for 15-20 minutes. Alternately, microwave individually for 30 seconds.
Quiche, Individual Phyllo	Place quiches in oven safe dish. Cover with foil & reheat @ 325° for 15-20 minutes.
Quiche, Whole (Any Variety)	Cover with foil & reheat @ 350° for 15-20 minutes or reheat in microwave for 5-8 minutes on high.
Rice (Any Variety)	Add 4 tablespoons of water and microwave for 4 – 6 minutes covered with saran.
Ricotta and Mozzarella	Defrost if Frozen. Reheat in microwave on high for 2-4 min.
Rolls (Baked)	May be served at room temperature or reheated in microwave, only 6 at a time, for 20 seconds.
Rolls (Orange Poppy Seed, Ready-to-Bake)	Roll dough comes frozen. Keep frozen until 3 1/2 hours before you wish to serve. Remove from freezer and place into greased muffin tins. Allow to rise at room temperature for 3 hours. Bake at 350 degrees for 20 minutes.
Rolls (Cinnamon, Ready-to-Bake)	Thaw out in refrigerator overnight. Remove from refrigerator & let rise for about 1 hour before baking. Preheat oven to 325°. Place in the middle of the oven and bake uncovered for 25-30 minutes. Remove from oven, cover and bake additional 10-15 minutes. Remove from oven and spread with frosting while cinnamon rolls are warm.
Salmon, Grilled	Bring to room temperature (Salmon is fully cooked). Heating time will depend on the strength of your microwave. Place entrée container in microwave on high for 2-3 minutes. OR remove lid, cover with foil, & place in pre-heated oven at 350 degrees for 8-10 minutes.
Sausage Links, Apple Cider	Place in microwave, and heat 3-4 minutes until warm.
Sausage Rolls	Do <u>not</u> defrost. Preheat oven to 350°. Place on rimmed baking tray and put in the center of the oven. Bake for 25 minutes until golden brown.
Scones: Large	Thaw out the scones in refrigerator the day before. Preheat oven to 350°. Place on baking tray and put in the center of the oven. Bake for 25-30 minutes. If they are browning too fast, reduce oven to 325° for the last 10 minutes.
Scones: Petite	Thaw out the scones in refrigerator the day before. Preheat oven to 350°. Place on baking tray and put in the center of the oven. Bake for 20-25 minutes. If they are browning too fast, reduce oven to 325° for the last 10 minutes.
Sea Bass, Chilean	Warm at 350° covered for 15-20 minutes.
Skewers, Chicken Piccata	Warm at 350° covered for 15-20 minutes.
Skewers, French Apricot	Warm at 350° covered for 15-20 minutes.

Soup (All Varieties)	Place in a saucepan over low flame until heated through. If the soup seems too thick, you can thin it with cream, milk, broth or water. If provided, serve with garnish.
Sweet Potatoes with Pecan Strudel & Marshmallows	Remove plastic lid and cover with foil or transfer to oven safe dish and cover. Bake covered 35-40 minutes @ 350°. Remove cover for the last 5 minutes.
Tamales w/ Sauce (Any Variety)	Add 2" of salted water a large deep steamer. Add tamales standing up, bringing the water to a boil over high heat. Reduce the heat to medium-high and steam covered for approximately 15 minutes.
Taquitos (Any Variety)	Reheat uncovered at 350° for 7 – 10 minutes.
Thompson's Creamed Corn	Bake in an 8 x 10 Pyrex dish @ 350 ° uncovered for about 15-20 minutes. You can also microwave for 4–5 min covered with saran.
Turkey Breast, Fully Cooked	Bake covered at 350° for 20-30 minutes.
Turkey Breast, Raw, French-Cut	For a raw, ready to cook turkey breast, leave in baking bag & refrigerate overnight. We placed your turkey breast in a roasting pan. Leave in the bag to cook. Bring Turkey to room temperature. Preheat your oven to 350°. Cook for 1 3/4 to 2 hours, OR UNTIL MEAT THERMOMETER READS 165 DEGREES in the deepest part of the breast.
Whole Turkey, Raw	For a raw, ready to cook turkey leave in baking bag & refrigerate overnight. We placed your turkey upside down in the roasting pan. Leave turkey upside down and in the bag to cook. Bring Turkey to room temperature. Preheat your oven to 350°. 20 – 24lb cook for 3 - 3 1/2 hours OR UNTIL MEAT THERMOMETER READS 180 DEGREES deep in the thigh. If you stuff your turkey, add 30 minutes to cook time. Remove from oven, cover with foil and let sit for 30 minutes before slicing. If turkey sticks to bag, gently loosen bag from turkey before opening bag.
Veggies, Grilled	Bake covered at 325° for about 10 minutes.