

HEATING INSTRUCTIONS

GENERAL GUIDELINES FOR ALL FOOD

- *Refrigerate perishable items overnight.*
- *Remove food from refrigerator two hours prior to reheating.*
 - *Preheat oven 350 degrees.*
- *Remove all plastic from containers before reheating*
- *Reheating times may vary depending on oven.*

POT PIE (CHICKEN OR VEGETABLE)

Instructions for pot pies:

Preheat oven to 375 degrees.

Unwrap and place pot pies on a cookie sheet. Bake for approx. 40 minutes (until crust is golden brown)

ROASTED CHICKEN

Take chicken out of container, place on a baking sheet and cover with foil. Heat in 350°F oven for 20-30 minutes. Remove the foil for the last 5 minutes to crisp the skin.

LASAGNA or ENCHILADA PIE

Heat covered for 30 minutes. Uncover and continue to bake for an additional 10 minutes or until cheese is bubbly and golden.

TURKEY BREAST

Heat turkey breast for about 30 minutes (until internal temp is 160 degrees). Remove turkey from oven and remove foil. Return uncovered turkey to oven for an additional 10 minutes at 450 degrees.

BRISKET

Remove plastic top from container. Remove the sauce. Replace with foil and seal tightly. Place brisket in 350°F oven for 25-35 minutes.

VEGAN SHEPARD'S PIE

Heat uncovered for 20-25 minutes or until hot in the center

MAC & CHEESE

Heat uncovered for 20 minutes or until heated through

VEGAN BOLOGNESE

Heat uncovered for 20 minutes or until heated through

POTATO LATKES

Stove: Lightly coat frying pan with oil and warm over medium heat. Fry latkes in oil, turning frequently, until crisp on both sides.

Oven: Remove plastic top from container and take out the apple sauce and sour cream. Keep chilled in the refrigerator. Place latkes in 400°F oven for 5-7 minutes, until crisp. Serve with the apple sauce and sour cream.

SOUP / GRAVY

Heat in saucepan over a medium high heat, stirring frequently. Heat gently until gravy/soup starts to boil.

ROASTED GARLIC MASHED POTATOES

Heat uncovered for 15-20 minutes

MAPLE-SAGE YAMS (V)

Heat uncovered for 15-20 minutes

ROASTED ROOT VEGETABLES

Heat uncovered for 10-12 minutes

GREEN BEANS WITH WILD MUSHROOM

Heat for 10-12 minutes

TRADITIONAL/VEGAN STUFFING

Heat uncovered for 15-20 minutes

DINNER ROLLS

Heat uncovered for 3-5 minutes to warm up