

HOLIDAYS 2023

HEATING INSTRUCTIONS

Dishes reheat best and retain their quality better using a conventional oven.

The times provided are guidelines for conventional ovens and may vary with each home oven. If you choose to use a microwave oven, follow these guidelines:

- Never put foil or metallic containers in the microwave.
- Keep foods loosely covered with microwave-safe wrap.
- Rotate or stir items at least once during the reheating process

GENERAL GUIDELINES FOR ALL FOOD

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

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.

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

Heat covered for 45 minutes. Uncover and continue to bake for an additional 10 minutes or until cheese is bubbly and golden

VEGAN IMPOSSIBLE MEATLOAF

Heat uncovered for 15-20 minutes

SOUP / GRAVY

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

ROASTED GARLIC MASHED POTATOES/VEGAN MASHED POTATOES

Heat uncovered 15-20 minutes for the small, 25-30 minutes for the large.

ROASTED ROOT VEGETABLES

Heat uncovered for 10-12 minutes for the small and 15-20 minutes for the large.

GREEN BEANS WITH WILD MUSHROOM

Heat 10-12 minutes for the small, 15-20 minutes for the large, or until heated through

TRADITIONAL/VEGAN STUFFING

Heat uncovered for 15-20 minutes for the small, 20-30 minutes for the large.

3 CHEESE MAC & CHEESE

Heat 15-20 minutes stirring occasionally

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.