



HEATING INSTRUCTIONS

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- Refrigerate perishable items overnight.
- Remove food from the refrigerator two hours prior to reheating.
- Preheat oven to 350°F, unless otherwise noted below.
- Remove all plastic from containers before reheating.
- Reheating times may vary depending on your oven.

POT PIE (CHICKEN OR VEGETABLE)

Preheat oven to 375°F. 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 a 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 for about 30 minutes, until internal temperature reaches 160°F. Remove turkey from oven and remove foil. Return uncovered turkey to oven for an additional 10 minutes at 450°F.

BRISKET

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

VEGAN SHEPHERD'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 a frying pan with oil and warm over medium heat. Fry latkes, turning frequently, until crisp on both sides.

Oven

Remove the plastic top from the container and take out the apple sauce and sour cream (keep chilled in the refrigerator). Place latkes in a 400°F oven for 5–7 minutes, until crisp. Serve with the apple sauce and sour cream.

SOUP / GRAVY

Heat in a saucepan over medium-high heat, stirring frequently. Heat gently until it 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 through.



Questions about reheating? Give us a call — we're happy to help.