

## REHEATING & SERVING INSTRUCTIONS

Our dishes are prepared to be easily reheated in the oven, on the stove top, or in a microwave. Oven times may vary based on oven type, accuracy of temperature, and amount of food being reheated. When using the microwave, remember that it requires quite a bit of attention.

<b>PRELIMINARY INSTRUCTIONS</b>	<b>STIR FREQUENTLY</b>	Set the timer, but make sure you are stirring frequently. Microwaves heat quickly but unevenly - without stirring frequently you'll have cold spots as well as overcooked areas.
	<b>BE CAREFUL!</b>	The microwave heats things FAST, including the container. Be extra careful when handling foods being reheated in a microwave.
	<b>AVOID A MESS</b>	Cover soups and gravies - we recommend covering them loosely while reheating. They quickly begin to spatter and can burn you quite easily. Use a microwave cover - parchment paper or a folded paper towel will do the job.
<b>ENTREES</b>	<b>ALL NATURAL NIMAN RANCH BEEF BRISKET SERVES 3   SERVES 6</b>	<b>SMALL SIDES</b> <b>OVEN:</b> Preheat oven to 325°F. These entrees come in oven safe packaging. Remove lid and cover with foil. Heat for approximately 15-20 minutes or until heated through. Remove lid and continue cooking for 5-10 minutes.
	<b>ALL NATURAL ROASTED TURKEY BREAST SERVES 3   SERVES 6</b>	<b>LARGE SIDES</b> <b>OVEN:</b> Preheat oven to 325°F. Leave lid on aluminum container, heat for approximately 20-30 minutes or until heated through. Remove lid and continue cooking for 5-10 minutes.
	<b>ALL NATURAL READY TO COOK TURKEY</b>	<b>OVEN:</b> Preheat oven to 350°F. Place the roasting pan with the turkey in the oven for approximately 3 1/2 hours (11-14lb) or 4 hours (16-18lb), or until the thermometer reads 160°F when inserted 2" deep into the breast or thickest part of the thigh. Remove the turkey from the oven and let rest for approximately 10 minutes. Cover loosely with a sheet of aluminum foil and let rest for an additional 10 minutes.
	<b>WHOLE ROASTED BEEF TENDERLOIN USDA CHOICE SERVES 8</b>	<b>OVEN:</b> Preheat oven to 325°F. Heat for approximately 20-30 minutes covered or until you reach an internal temperature of 125°F. Check temperature every 10 minutes. Remove lid and continue cooking for 5-10 minutes.
	<b>GLAZED SPIRAL SLICED HAM SERVES 3   SERVES 8</b>	<b>SMALL SIDES</b> <b>OVEN:</b> Preheat oven to 350°F. This entree come in oven safe packaging. Remove lid and cover with foil. Heat for approximately 15-20 minutes or until heated through. <b>LARGE SIDES</b> <b>OVEN:</b> Preheat oven to 350°F. This entree come in oven safe packaging. Remove lid and cover with foil. Heat for approximately 15-20 minutes or until heated through.
	<b>WILD RICE &amp; BRUSCHETTA STUFFED PORTABELLA</b>	<b>OVEN:</b> Preheat oven to 325°F. This entree come in oven safe packaging. Remove lid and cover with foil. Heat for approximately 15-20 minutes or until heated through.
	<b>CEDAR PLANK SALMON SERVES 3   SERVES 6</b>	<b>SMALL SIDES</b> <b>OVEN:</b> Preheat oven to 350°F. This item is raw and needs to be fully cooked. Leave lid on aluminum container, heat for approximately 30-45 minutes or until you reach an internal temperature of 145°F. <b>LARGE SIDES</b> <b>OVEN:</b> Preheat oven to 350°F. This item is raw and needs to be fully cooked. Leave lid on aluminum container, heat for approximately 30-45 minutes or until you reach an internal temperature of 145°F.

<b>SOUP &amp; GRAVY</b>	<b>MATZO BALL SOUP</b>	<b>STOVE TOP:</b> On the stove top, warm in a heavy-bottomed saucepan over low heat stirring occasionally to a simmer. Serve immediately.
	<b>GRAVY</b> TUKEY & MUSHROOM	<b>STOVE TOP:</b> On the stove top, warm in a heavy-bottomed saucepan over low heat stirring occasionally to a simmer. Serve immediately.
<b>APPETIZERS</b>	<b>MINI BEEF WELLINGTONS</b>	<b>OVEN:</b> Preheat oven to 350°F. Remove lid from aluminum container and heat for approximately 20 minutes.
	<b>MINI KOSHER BEEF FRANKS</b>	
	<b>MINI SPINACH PIES</b>	
	<b>MINI CRAB CAKES</b>	
	<b>ASIAN VEGETABLE SPRING ROLLS</b>	
<b>SIDES</b>	<b>LATKES</b> (POTATO & SWEET POTATO)	<b>OVEN:</b> Preheat oven to 325°F. Remove lid from aluminum container, heat for approximately 20-25 minutes or until heated through. <b>MICROWAVE:</b> Place in microwave safe container and microwave for 45-90 seconds until food is heated through.
	<b>CRÈME FRAÎCHE POTATOES</b>	<b>SMALL SIDES</b> <b>OVEN:</b> Preheat oven to 350°F and place on sheet pan. Remove lid and cover with foil. This item comes in oven safe packaging. Heat for approximately 15-20 minutes, or until heated through, making sure to stir every 8-10 minutes. <b>LARGE SIDES</b> <b>OVEN:</b> Preheat oven to 350°F and place covered aluminum container on a sheet pan. Heat for approximately 25-30 minutes, or until heated through, making sure to stir every 12-15 minutes.
	<b>STUFFING</b> (ITALIAN SAUSAGE & TRADITIONAL VEGETARIAN)	<b>SMALL SIDES</b> <b>OVEN:</b> Preheat oven to 350°F and place on sheet pan. Remove lid. This item comes in oven safe packaging. Heat for approximately 15-20 minutes, or until heated through. <b>LARGE SIDES</b> <b>OVEN:</b> Preheat oven to 350°F and place uncovered aluminum container on a sheet pan. Heat for approximately 30-35 minutes, or until heated through.
	<b>ROASTED SWEET POTATOES WITH RAISINS &amp; WALNUTS</b>	<b>SMALL SIDES</b> <b>OVEN:</b> Preheat oven to 325°F. The sides come in oven safe packaging. Heat for approximately 10-15 minutes, or until heated through, making sure to stir every 5 minutes. <b>MICROWAVE:</b> Crack lid and microwave for 3-6 minutes, or until heated through, making sure to stir every minute.  <b>LARGE SIDES</b> <b>OVEN:</b> Preheat oven to 325°F. Leave lid on aluminum container, heat for approximately 20-30 minutes, or until heated through, making sure to stir every 5-8 minutes. <b>MICROWAVE:</b> Place in microwave safe container and microwave for 3-6 minutes, or until heated through, making sure to stir every minute.
	<b>BROCCOLINI</b>	
	<b>POTATOES</b> (HERB ROASTED, CHEESY POTATO CASSEROLE)	
	<b>GREEN BEAN CASSEROLE</b>	
	<b>MAPLE ROASTED BEETS &amp; CARROTS</b>	
	<b>BRUSSELS SPROUTS WITH CHESTNUTS</b>	
	<b>GREEN BEANS ALMONDINE</b>	
<b>THREE CHEESE CAVATAPPI</b>		