

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.

PRELIMINARY INSTRUCTIONS	STIR FREQUENTLY	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.
	BE CAREFUL!	The microwave heats things FAST, including the container. Be extra careful when handling foods being reheated in a microwave.
	AVOID A MESS	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.
ENTREES	ALL NATURAL NIMAN RANCH BEEF BRISKET SERVES 3 SERVES 6	SMALL SIDES OVEN: 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.
	ALL NATURAL ROASTED TURKEY BREAST SERVES 3 SERVES 6	LARGE SIDES OVEN: 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.
	ALL NATURAL READY TO COOK TURKEY	OVEN: 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.
	WHOLE ROASTED BEEF TENDERLOIN USDA CHOICE SERVES 8	OVEN: 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.
	GLAZED SPIRAL SLICED HAM SERVES 3 SERVES 8	SMALL SIDES OVEN: 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. LARGE SIDES OVEN: 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.
	WILD RICE & BRUSCHETTA STUFFED PORTABELLA	OVEN: 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.
	CEDAR PLANK SALMON SERVES 3 SERVES 6	SMALL SIDES OVEN: 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. LARGE SIDES OVEN: 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.

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



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	AVOID A MESS	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.

SIDES	ROASTED CARROTS	<p>MICROWAVE: Crack lid and remove any pre-portioned sauces. Microwave on high for 3-6 minutes making sure to gently stir every minute to ensure food is heated through.</p> <p>OVEN: Remove any pre-portioned sauces. For best results, transfer to oven safe container covered and heat in preheated oven at 350°F for 15 minutes, stirring every 3-5 minutes or until internal temperature has reached 145°F.</p>
	ROASTED RATATOUILLE	
	SESAME GREEN BEANS	
	GARLIC HERB ROASTED REDSKIN POTATO	
	SPAGHETTI WITH MARINARA	
	PESTO PRIMAVERA	
	SMOKEHOUSE BAKED BEANS	
	CLASSIC MASHED POTATOES	
	BROCCOLINI WITH CARAMELIZED GARLIC	
	ROASTED CARROTS	
	CLASSIC BAKED MACARONI & CHEESE	
	CRISPY RED SKIN SMASHED POTATOES	
	ROASTED VEGETABLES	
	POTATO LATKE	
	ROASTED CAULIFLOWER	
	ROASTED PLANTAINS	
	STEAMED BROCCOLI	
	TZIMMES	
VEGETABLE MEDLEY		
VEGAN KOREAN FRIED RICE		
PLANCHAS VEGETABLES		
ROASTED SWEET POTATOES		

PRELIMINARY INSTRUCTIONS	Preheat oven to 350°F. Remove lid from container, only where instructions indicate. Cut a 1-inch slit on the top to allow steam to escape. Follow approximate bake times below (may vary, depending on oven) or until temperature reaches 140°F.
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APPETIZERS	MINI BEEF WELLINGTONS	Heat uncovered for 20 minutes.
	MINI KOSHER BEEF FRANKS	
	MINI SPINACH PIES	
	COCONUT SHRIMP	
	SATAY SKEWERS	Heat uncovered for 15 minutes.
	MINI CRAB CAKES	Heat 15–20 minutes.
	ASIAN VEGETABLE	Cook 20 minutes, remove lid, and heat for 10 more minutes.
	ALL NATURAL CHICKEN WINGS	Heat 20–30 minutes.
	PORK DUMPLINGS	Heat 20–30 minutes.

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ENTREES	TERIYAKI CHICKEN	<p>MICROWAVE: Remove any pre portioned sauces from container. Crack lid and microwave on high for 5-8 minutes making sure to gently stir every minute to ensure food is heated thru. Keep in mind larger items such as All Natural Roasted Chicken or Baby Back BBQ Pork Ribs may take more time to reheat.</p> <p>OVEN: Remove any pre-portioned sauces. For best results, transfer to oven safe container covered and heat in preheated oven at 350°F for 15 minutes, stirring every 3-5 minutes or until internal temperature has reached 145°F. Keep in mind larger items such as All Natural Roasted Chicken or Baby Back BBQ Pork Ribs may take more time to reheat.</p>
	TURKEY MEATLOAF	
	TEQUILA LIME CHICKEN	
	ANCHO CHICKEN LOLIPOP	
	CHICKEN MILANESE	
	CHICKEN PARMESAN	
	GLUTEN FREE TURKEY	
	REGULAR TURKEY BREAST	
	RED WINE BRISKET	
	CAULIFLOWER STEAK	
	ALL NATURAL CHICKEN TENDERS	
	VEGAN SQUASH & CAULIFLOWER CURRY	
	ALL NATURAL ROASTED CHICKEN	
	TURKEY MEATBALLS	
	TURKEY LASAGNA	
	ALL NATURAL CHICKEN MILANESE	
	CHICKEN ENCHILADAS	
	ALL NATURAL BABY BACK BBQ PORK RIBS	
	AII NATURAL ROASTED TURKEY BREAST	<p>OVEN: 45 minutes before serving. Remove any pre-portioned sauces. Preheat oven to 325°F. When the oven has reached temperature, place in aluminum roasting pan in the preheated oven for approximately 20–30 minutes, or until thermometer reads 160°F (poultry) or 135°F (beef, salmon, and lamb). Remove from the oven and let rest for 5 minutes. Serve immediately.</p>
	ALL NATURAL CHICKEN BREAST	
	ALL NATURAL BEEF BRISKET, ROASTED BEEF TENDERLOIN, & PORK RIBS	
ALL NATURAL SIRLOIN	<p>OVEN: Preheat oven to 350°F. Remove any pre-portioned sauces. 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.</p>	
CEDAR PLANK SALMON SIDE (MAPLE MUSTARD, TERIYAKI, HONEY-LIME, OR APPLE CIDER GLAZED)		
WILD RICE & BRUSCHETTA STUFFED PORTABELLA, & TURKEY MEATLOAF		
QUICHE	<p>OVEN: Remove any pre-portioned sauces. Preheat oven to 325°F. Place in oven safe dish. Heat for approximately 15-20 minutes covered, or until heated through. Remove lid and continue cooking for 5-10 minutes.</p>	

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MEALS	CHICKEN ALFREDO	<p>OVEN: The base of this container is oven safe you must remove the top, and peel off the barcode label before placing in the oven. Preheat oven to 350 °F. Place container on a sheet pan, cover with foil, bake for approximately 15-20 minutes or until internal temperature of chicken has reached 145 °F stirring the pasta every 3-5 minutes.</p> <p>MICROWAVE: Crack the lid of the container. Microwave on high for 5-8 minutes or until internal temperature of chicken has reached 145 °F, gently stirring pasta every minute to ensure food is heated through.</p>
	CHIPOTLE CHICKEN STREET TACOS	<p>OVEN: The base of this container is oven safe you must remove the top, and peel off the barcode label before placing in the oven. Preheat oven to 350 °F. Remove tortillas and proportioned salsa and chipotle aioli from container. Place container on a sheet pan, cover with foil, bake for approximately 15 minutes or until internal temperature has reached 145 °F stirring every 5 minutes to ensure food is heated through.</p> <p>MICROWAVE: Remove proportioned salsa, chipotle aioli, and tortillas from container, place lid back on container leaving it cracked. Microwave on high for 3-6 minutes or until internal temperature has reached 145 °F stirring every minute to ensure food is heated through. To warm tortillas wrap them in a damp paper towel and microwave on high for 20 seconds.</p>
	SPAGHETTI & MEATBALLS	<p>OVEN: The base of this container is oven safe you must remove the top, and peel off the barcode label before placing in the oven. Preheat oven to 350 °F. Mix pasta and sauce together, place container on a sheet pan, cover with foil, bake for approximately 15-20 minutes or until internal temperature of meatballs has reached 145 °F. Stirring every 5 minutes to ensure food is heated through.</p> <p>MICROWAVE: Mix pasta and sauce together, Place lid back on container leaving it cracked. Microwave on high for 3-6 minutes or until internal temperature of meatball has reached 145 °F stirring every minute to ensure food is heated through.</p>
	TURKEY MEATLOAF & MASHED POTATOES	<p>OVEN: The base of this container is oven safe you must remove the top and peel off the barcode label before placing in the oven. Preheat oven to 350 °F. Place container on a sheet pan, cover with foil, bake for approximately 15-20 minutes or until the internal temperature of meatloaf has reached 145 °F, stirring the mashed potatoes every 5 minutes to ensure food is heating through.</p> <p>MICROWAVE: Crack the lid of the container. Microwave on high for 3-6 minutes or until internal temperature of meatloaf has reached 145 °F, stirring the mashed potatoes every minute to ensure food is heated through.</p>
	FALAFEL & TABOULI	<p>OVEN: The base of this container is oven safe you must remove the top, and peel off the barcode label before placing in the oven. Preheat oven to 350 °F. Remove lemon tahini dressing, pickled turnips, and tabouli from container. Place container on a sheet pan, cover with foil, bake for 15-20 minutes or until internal temperature of falafel has reached 145 °F.</p> <p>MICROWAVE: Remove lemon tahini dressing, pickled turnips, and tabouli from container. Place lid back on container leaving it cracked. Microwave on high for 3-6 minutes or until internal temperature of falafel has reached 145 °F.</p>
	SWEET & SOUR CHICKEN WITH BROWN RICE	<p>OVEN: The base of this container is oven safe you must remove the top and peel off the barcode label before placing in the oven. before placing in the oven. Preheat oven to 350 °F. Remove Sweet and sour sauce from container. Place container on sheet pan, cover with foil, bake for 15-20 minutes or until the internal temperature of the chicken has reached 145 °F stirring every 5 minutes to ensure food is heating through. Stir the sauce into the chicken peppers and onions.</p> <p>MICROWAVE: Remove sweet and sour sauce from container. Place lid back onto container leaving it slightly cracked. Microwave on high for 3-6 minutes or until internal temperature of chicken has reached 145 °F stirring every minute to ensure food is heated through.</p>

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MEALS	TERIYAKI SALMON WITH SESAME BROCCOLINI	<p>OVEN: The base of this container is oven safe you must remove the top and peel off the barcode label before placing in the oven. Preheat oven to 350°F. Pour teriyaki sauce on Salmon place container on sheet pan, cover with foil, bake for 15-20 minutes or until the internal temperature of the salmon has reached 135°F.</p> <p>MICROWAVE: Pour teriyaki sauce over salmon. Place lid back on container leaving it cracked. Microwave on high for 3-6 minutes or until internal temperature of salmon has reached 135°F.</p>
	VEGAN CAULIFLOWER TACO	<p>OVEN: The base of this container is oven safe you must remove the top and peel off the barcode label before placing in the oven. Preheat oven to 350°F. Remove vegan aioli, salsa, and tortillas from container. Place container on sheet pan, cover with foil, bake for 15-20 minutes or until the internal temperature of the cauliflower has reached 145°F Stirring the cauliflower every 5 minutes to ensure food is heating through. To warm tortillas wrap them in a damp paper towel and microwave on high for 20 seconds.</p> <p>MICROWAVE: Remove vegan aioli, salsa, and tortillas from container. Place lid back on container leaving it cracked. Microwave on high for 3-6 minute or until internal temperature of cauliflower has reached 145°F stirring the cauliflower every minute to ensure food is heating through. To warm tortillas wrap them in a damp paper towel and microwave on high for 20 seconds.</p>
	VEGETABLE LO MEIN	<p>OVEN: The base of this container is oven safe you must remove the top and peel off the barcode label before placing in the oven. Preheat oven to 350°F. Place container on sheet pan, cover with foil, bake for 10-15 minutes or until the temperature of the vegetables has reached 145°F stirring the noodles every 5 minutes to ensure food is heating through.</p> <p>MICROWAVE: Crack the lid of the container. Microwave on high for 3-6 minutes or until temperature has reached 145°F stirring every minute to ensure food is heating through.</p>
	CHICKEN AL PASTOR TACO	<p>OVEN: The base of this container is oven safe you must remove the top, and peel off the barcode label before placing in the oven. Preheat oven to 350°F. Remove tortillas and portioned salsa from container. Place container on a sheet pan, cover with foil, bake for approximately 15 minutes or until internal temperature has reached 145°F stirring every 5 minutes to ensure food is heated through. To warm tortillas wrap them in a damp paper towel and microwave on high for 20 seconds.</p> <p>MICROWAVE: Remove portioned salsa and tortillas from container, place lid back on container leaving it cracked. Microwave on high for 3-6 minutes or until internal temperature has reached 145°F stirring every minute to ensure food is heated through. To warm tortillas wrap them in a damp paper towel and microwave on high for 20 seconds</p>
	CHICKEN TENDERS WITH MACARONI & CHEESE	<p>OVEN: The base of this container is oven safe you must remove the top and peel off the barcode label before placing in the oven. Preheat oven to 350°F. Remove portioned BBQ sauce from container. Place container on a sheet pan, cover with foil, bake for approximately 15 minutes or until internal temperature has reached 145°F stirring the macaroni and cheese, rotating the chicken tenders every 5 minutes to ensure food is heated through.</p> <p>MICROWAVE: Remove portioned BBQ sauce. Crack the lid of the container. Microwave on high for 3-6 minutes or until temperature has reached 145°F stirring the macaroni and cheese, rotating the chicken tenders every minute to ensure food is heating through.</p>
	TAKE & BAKE PIZZA	<p>OVEN: The base of this container is oven safe you must remove the top and peel off the barcode label before placing in the oven. Preheat oven to 400°F. Place container on a sheet pan. Once oven is ready bake pizza on the middle rack for 25-35 minutes. Let cool for 4 minutes before cutting.</p>