plum market®

REHEATING INSTRUCTIONS

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**	Go ahead & set that timer for 4 to 5 minutes, but every sixty seconds you should be opening the door, carefully removing the lid or covering, and stirring. 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

SIDES	**CLASSIC MASHED POTATOES**	**MICROWAVE:** Crack lid and microwave on high for 3-6 minutes making sure to gently stir every minute to ensure food is heated through. **OVEN:** For best results, transfer to oven safe container covered and heat in preheated oven at 350 for 15 minutes, stirring every 3-5 minutes or until internal temperature has reached 145.
	AGAVE GLAZED ROASTED SWEET POTATOES	
	BROCCOLINI WITH CARAMELIZED GARLIC	
	ROASTED CARROTS	
	CLASSIC BAKED MACARONI & CHEESE	
	CRISPY RED SKIN SMASHED POTATOES	
	ROASTED VEGETABLES	
	MIRACLE NOODLES	

ENTREES	**ALL NATURAL CHICKEN TENDERS**	**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. **OVEN:** For best results, transfer to oven safe container covered and heat in preheated oven at 350 for 15 minutes, stirring every 3-5 minutes or until internal temperature has reached 145. Keep in mind larger items such as All Natural Roasted Chicken or Baby Back BBQ Pork Ribs may take more time to reheat.
	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	
	All NATURAL ROASTED TURKEY BREAST	**OVEN:** 45 minutes before serving. 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.
	ALL NATURAL CHICKEN BREAST	
	ALL NATURAL BEEF BRISKET, ROASTED BEEF TENDERLOIN, & PORK RIBS	
	ALL NATURAL SIRLOIN	
	CEDAR PLANK SALMON SIDE (MAPLE MUSTARD, TERIYAKI, HONEY-LIME, POMEGRANATE, OR APPLE CIDER GLAZED)	**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.
	WILD RICE & BRUSCHETTA STUFFED PORTABELLA, & TURKEY MEATLOAF	**OVEN:** 30 minutes before serving. Preheat oven to 350°F. Place aluminum pan in oven for 15 minutes. Remove from oven and transfer to platter. Serve immediately.

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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.

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.
	VEGETABLE SPRING ROLLS	Cook 20 minutes, remove lid, and heat for 10 more minutes.
	ALL NATURAL CHICKEN WINGS	Heat 20–30 minutes.