



Reheating Instructions

Frittata

Remove casserole from refrigerator and allow to come to room temperature. Heat in the oven covered at 325°F for 45-50 minutes. Remove top and heat for another 5-10 minutes until warmed through

Quiche , Seafood Pie

In Microwave: Remove to microwave-safe container. Heat for an initial 4 minutes and continue at 1-minute intervals until heated through. In Oven: Bake Quiche uncovered at 325°F preheated for 20-25 minutes or until heated through. Bake Feast of the 7 Fishes Pie, covered, for 35-40 minutes until heated through

Meatballs: Cocktail; Salmon/Shrimp; Asian Chicken

In Conventional Oven: Heat covered at 350°F for 25 minutes or until internal temperature of 145°F. Warm any additional glaze (gently) either by bursts of 30 seconds in a microwave or over low heat on the range – pour over meatballs (including any glaze from the pan) at service, or serve on the side.

Mini Crab Cakes

Arrange crab cakes in a single layer on oven-proof tray that has been sprayed with pan release. Bake uncovered at 325°F for 10-15 minutes until warmed through.

Garlic Mashed Potatoes, Roasted Root Veg, Scalloped Potatoes

In Microwave: Remove to microwave-safe container. Heat on high for one minute and stir. Heat again for one-two minutes, stirring every minute until heated through.

On Stovetop: Remove to pot. Heat on medium heat, stir continuously. Add two tablespoons of butter and two-three tablespoons of milk or half and half as needed to maintain moisture. Cook until heated through.

Gravy

In Microwave: Remove to microwave-safe container. Heat on high for one minute and stir. Heat again for two minutes, until heated through. Stir and repeat as needed.

On Stovetop: Remove to pot. Heat on medium to medium-high heat, stir continuously until it begins to simmer.

Macaroni & Cheese

Remove casserole from refrigerator and allow to come to room temperature. Preheat oven to 325°F. Heat covered in oven for 35-45 minutes until heated through. Remove top and heat for an additional 10-15 minutes – add a bit of milk or cream if you're going to hold it warm for a while.

Whipped Sweet Potatoes

Remove casserole from refrigerator and allow to come to room temperature. Heat in the oven covered at 325°F for 25- 30 minutes. Remove top and heat for another 5-10 minutes.

Creamed Spinach

In Microwave: Remove to microwave-safe container. Heat on high for one minute and stir. Heat again for two minutes, stirring every minute until heated through. On Stovetop: Remove to pot. Heat on medium heat, stir continuously. Add two tablespoons half and half or cream as needed to maintain moisture. Cook until heated through.

Pierogies

In Microwave: Remove to microwave-safe container. Heat for an initial 2 minutes and continue at 1-minute intervals until heated through. In Oven: Bake uncovered at 325°F for 10-15 minutes or until heated through.

Hot Mains

Remove casserole from refrigerator and allow to come up a few degrees in temperature. Preheat oven to 325°F. Heat covered in oven for 35-45 minutes until heated through. Remove top and heat for an additional 10-15 minutes – add a bit of liquid and stir if you're going to hold it warm for a while.

Soup

In Microwave: Remove to microwave-safe container. Heat on high for one minute and stir. Heat again for one-two minutes, stirring every minute until heated through.

On Stovetop: Remove to pot. Heat on medium to medium-high heat, stir continuously until it begins to simmer.

Pork Loin

Unwrap the roast to come up a few degrees in temperature from refrigeration & preheat the oven to 450°F. Coat the bottom of a roasting pan with cooking spray. Place the seasoned roast (fat-side up) in the pan and cook at 450°F for 15 minutes to brown the top, then reduce the oven temperature to 325°F. Cook uncovered, for about 30 to 40 minutes, or until the pork reaches an internal temperature of 145°F. If your oven has a steam feature, use it as you would normally.

Rest and serve: Tent the roast with foil and let it rest for 15 minutes. Remove the kitchen string and slice into 1/2-inch thick slices to serve.

Tenderloin of Beef/Roast Beef

Place the seasoned, trimmed & tied Tenderloin on a rack over a roasting pan and place into an oven that is preheated to 500°F.

Roast for 10 minutes at 500°F. Make sure your oven is clean and clear prior to preheating or it will smoke. *Alternatively, sear the tenderloin on a hot grill, searing all sides, then cook in a preheated 325°F oven as follows – we don't recommend grill searing if bacon-wrapped.*

After the first 10 minutes, reduce heat to 325°F and roast for 25-30 minutes until the meat reaches 120°F for rare or continue to roast up to 145°F for medium doneness. We do not recommend cooking Tenderloin beyond medium, and we do recommend you use a probe thermometer to monitor the cooking. Once the meat has reached the desired doneness, remove from the oven and let stand for 15 minutes before carving.

Salmon Fillet

Pat the trimmed, skinned fillet dry with paper toweling and season liberally to taste with the seasoning packet. Return to the foil pan or your roaster and add ¼ cup water (or broth) to the pan. Cook in a preheated 350°F oven on the middle rack for 25 minutes and check internal temperature. When the internal temp hits 135°F (for midrare, keep going for well), broil the top on high for 2-3 minutes until you've achieved the color you like. Serve with dill sauce and sliced lemons.