

# Heating Instructions

Thank you for allowing us the opportunity to prepare a meal for you and your family. Please see below for the suggested instructions to get your meal ready for service. All items can be cooked from frozen. It is important to note that the performance of cooking equipment varies and adjustments may be required to achieve the desired result. Please do not place the cardboard lids in the oven - these can be replaced with tinfoil. Remove all stickers before cooking.

## **BUNS**

Place in 400 degree F. oven for 5 minutes on baking sheet. Alternatively, place buns for 30 seconds in the microwave.

## **SOUPS, STEWS, & CHILI**

Place container with lid off in simmering water for 15-20 minutes or until thawed. Pour contents into empty pot over medium heat until desired temperature is reached. Water can be added to adjust thickness.

## **LASAGNA**

Place in 400 degree F. oven for 1 -1.5 hours with lid on. Once optimal internal temperature has been reached, remove lid and cook for additional 15 minutes. Remove from oven and let rest for 10-15 minutes before serving. Additional tomato sauce provided can be thawed and warmed on the stove to pour over your cooked lasagna as desired.

## **EGGPLANT PARMIGIANA**

Place in 400 degree F. oven for 1 hour with lid on. Remove from oven and let rest for 10-15 minutes before serving

## **STUFFED PEPPERS**

Place in 400 degree F. oven for 45 minutes with lid on

Mac & Cheese / Sausage / Beef Skewers / Pulled Pork / Cheese Tortellini / Chicken Parmesan

Place in 400 degree F. oven for 45 mins -1 hour with lid on

## **SHEPHERD'S PIE**

Place in 400 degree F. oven for 45 minutes -1 hour with lid on. Remove the lid and bake for another 15 -20 mins until mashed potato is golden brown. Lest rest for 10 mins.

## **PASTA PRIMAVERA**

Place in 400 degree F. oven for 45 mins -1 hour with lid on.

## **MASHED POTATOES/VEGETABLE MEDLEY**

Place bag directly in simmering water for 10-15 minutes or until thawed. Open bags and empty potatoes into a pot and vegetables into a pan over medium heat with a small amount of oil to finish. Milk or cream can be added to adjust potato consistency if desired and vegetables can alternatively be finished on a baking sheet at 400 degrees F. for 10 minutes.

## **POTATO GRATIN**

Place in 400 degree F. oven for 30 -45 minutes with lid on

Although all items are sold pre-cooked, an internal temperature of 165 degrees F. must be reached before serving

Enjoy!