



FULLY COOKED ITEMS

REHEATING INSTRUCTIONS

MAIN DISHES:

WHOLE ROASTED CHICKEN

1. Preheat oven to 350°F.
2. Remove roasted chicken from packaging and place chicken in an oven-safe dish. To keep the chicken moist, pour chicken broth (provided) in the bottom of the dish. Cover the dish with foil and place it in the oven.
3. Let the chicken roast for approximately 25 minutes. Remove the foil and let roast for an additional 5 minutes to crisp up the skin.

CHICKEN MARBELLA

1. Preheat oven to 325°F.
 2. Remove lid and cover dish with foil.
 3. Place in the oven and heat for about 45 minutes.
 4. Serve and enjoy!
- Total time may vary depending on amount of chicken.
Heat to 160°F.*

ROASTED SALMON ON CEDAR PLANK

Best served at room temperature

OR

1. Preheat oven to 250°F.
2. Add 1-2 tablespoons of water or stock to baking dish and cover with foil.
3. Heat for 15 minutes or until heated through.

HAM

For the best flavor we recommend serving ham at room temperature. Remove from refrigerator approx. 1 hour before serving.

To serve warm

1. Preheat oven to 325°F.
2. Remove clear plastic wrap. Leave ham in gold foil wrap.
3. Place ham in shallow pan flat side down and cover bottom of pan with water.
4. Bake the ham in center of oven for approximately 7 minutes per pound until ham is slightly warm.

RED WINE BRAISED BRISKET

1. Preheat oven to 325°F.
 2. Remove plastic lid and cover with foil.
 3. Place in oven and heat for about 35-45 minutes.
 4. Serve and enjoy!
- Total time may vary and depends on the amount of brisket. Heat to 160°F.*



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REHEATING INSTRUCTIONS

Please allow time for items to come to room temperature before heating (approximately 30 minutes).

Before heating, **remove plastic lids from oven-safe containers**. For best results, cover items with foil and place containers on the middle rack of oven to distribute heat evenly. Stir items thoroughly before and after heating. Multiple items in oven will require longer heating time.

BRUNCH:

CINNAMON ROLLS

Preheat the oven to 350°. Place cinnamon rolls on a baking sheet. Place in oven and have them reheat for 10-15 minutes. Take out, allow to cool and then enjoy.

QUICHE & FRITTATA

Best served at room temperature OR

1. Preheat oven to 300°F.
2. Place in oven uncovered for 20 minutes, or until the quiche or frittata is warmed through

SIDE DISHES:

SOUP

Remove from container.

Stovetop Method: Using a saucepan, stir over medium heat for 10-15 minutes.

Microwave method: Place in a microwavable container and re-heat 1 minute at a time, stirring between heating, until desired temperature.

POTATOES & SWEET POTATO SOUFFLE

Preheat oven to 350°F. Heat for 30-45 minutes, or until food reaches an internal temperature of 165°F.

Option: Uncover sweet potato souffle the last 15 minutes of heating for a light crust on top.

MAC N CHEESE

1. Preheat oven to 350°F.
2. Cover with foil. Bake for about 20 minutes, or until the mac and cheese is heated through.
3. Remove foil and bake for additional 5-10 minutes for a light crust on top.

ROASTED ASPARAGUS

Best served at room temperature

OR

1. Preheat oven to 450°F.
2. Drizzle with a little olive oil and place on baking sheet uncovered in oven for 4-5 minutes.

ROASTED CARROTS

Can be served at room temperature. To reheat and serve warm, preheat oven to 350°F. Heat for 15-20 minutes, or until vegetables reach an internal temperature of 135°F

DESSERT:

PIE

To serve your pie warm, preheat oven to 350°F. Heat pie for 15-20 minutes.