



Reheating Instructions

Store all items in the refrigerator.

All containers are microwavable and ovenable unless otherwise noted.

All items are fully cooked – Heat only until hot.

Place item on a cookie sheet before heating in a conventional oven.

Preheat oven to 350° for all items.

Featured Dinners and Blue Plate Dinner – Remove lid. Remove any small sauce containers. Heat in oven for 10-15 minutes or until warm.

Pastas – Remove lid. Heat for 10-15 minutes.

Lasagne Bolognese – Remove lid and cover with foil. Heat for 30-45 minutes, remove foil for last 5 minutes.

Enchiladas – Remove lid. Heat for 15-20 minutes.

Chicken Pot Pie – Remove from box and place on cookie sheet. Heat for 10-20 minutes.

Twice Baked Potato – Remove lid. Heat for 15-20 minutes.

Balsamic Citrus Glazed Chicken – Remove lid. Heat for 10-15 minutes.

Caramelized Onion & Bacon Quiche – Remove from box & place on cookie sheet. Heat for 10-15 minutes.

Mashed Potatoes – Remove lid, cover with foil. Heat for 15-20 minutes.

Housemade Soup – This container is not microwavable or ovenable. Heat in a saucepan on the stove for 10-15 minutes or until hot.

Garlic Bread – Remove from foil and discard wax paper. Heat under broiler until golden brown.

Pizza Instructions for Gayle's 12 oz Dough:

- Keep everything refrigerated until about 30 minutes before you're going to bake your pizza.
- Preheat oven to 425 degrees, with rack on the lowest level.
- Coat a 12" by 18" baking tray with 3 Tablespoons of olive oil.
- Remove dough from packaging and spread it on the tray with your palms until it measures 11" round. If you like extra thin pizza, flatten the dough with palms and fingertips to an oval shape of 11" by 15".
- Cover the dough with a moist kitchen towel and allow it to rise for 30 minutes.
- Coat the dough with a bit of olive oil and brush to the edges. Top the pizza with your desired ingredients, first sauce, then cheese, then desired topping.
- Bake on the bottom shelf of your oven for 22 to 25 minutes. When you think your pizza is at desired doneness, check the underneath crust with a spatula to see if it is lightly browned.
- Add a few more minutes if you'd like a little more crispiness on the bottom crust.
- Remove pizza and let rest a few minutes before slicing and serving.

Enjoy. And let us know how you like it!