



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

Pre-heat oven to 350° for all items.

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

Pastas – remove plastic lid or wrap. Cover with foil and heat small for 20-25 minutes, large for 35-40 minutes. Remove foil halfway through and stir.

Lasagne Bolognese and Spinach & Ricotta Lasagne – bring to room temperature before heating. Remove plastic lid or wrap. Cover with foil and heat small for 25-30 minutes, remove foil for last 5 minutes. Heat large for 45-50 minutes, remove foil for last 10 minutes.

BBQ Pork Ribs – Remove lid and cover with foil. Heat for 15-20 minutes.

Chicken Parmesan – Remove lid. Heat for 10-15 minutes.

Chicken Enchiladas – remove plastic lid or wrap. Cover with foil and Heat 2 pack for 15-20 minutes, heat 6 pack for 30-35 minutes, heat 12 pack for 45-50 minutes. Remove foil for the last 5 minutes.

Potato & Kale Enchiladas – remove plastic lid or wrap. Cover with foil and Heat 2 pack for 15-20 minutes, heat 6 pack for 30-35 minutes, heat 12 pack for 45-50 minutes. Remove foil for the last 5 minutes.



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

Polenta Casserole – Remove lid. Heat 2 for 15-20 minutes, heat 12 pack for 30-35 minutes.

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

Twice Baked Potato – remove plastic lid or wrap. Heat 2 for 15-20 minutes, heat 8 for 25-30 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.