



# CORPORATE LUNCH REHEATING INSTRUCTIONS

**Allow items to come to room temperature before placing in the oven.**

*Reheating times may vary with oven. Clear lids are not microwave or oven safe.*

## LUNCH ENTRÉES

### CHICKEN POT PIE

#### **conventional oven:**

- Preheat oven to 400°
- Remove lid and biscuit and cover with foil
- Cook for 15 minutes
- Remove foil and add biscuit, then cook for 5 minutes or until hot

#### **microwave:**

- Remove lid and biscuits
- Heat on high for 2 ½ minutes
- Stir, and add biscuits back on top, and heat again for 30 seconds or until hot

### CHICKEN ENCHILADA VERDE

#### **conventional oven:**

- Preheat oven to 400°
- Remove lid and cover with foil
- Cook for 15-20 minutes or until hot

#### **microwave:**

- Remove lid
- Heat on high for 2 ½ minutes or until hot

### MACARONI & CHEESE

#### **conventional oven:**

- Preheat oven to 400°
- Remove lid and cover with foil
- Cook for 15-20 minutes or until hot

#### **microwave:**

- Remove lid
- Heat on high for 2 minutes
- Stir and heat again for 30 seconds or until hot

### MACARONI & CHEESE WITH SMOKED BACON

#### **conventional oven:**

- Preheat oven to 400°
- Remove lid and cover with foil
- Cook for 15-20 minutes or until hot

#### **microwave:**

- Remove lid
- Heat on high for 2 minutes
- Stir and heat again for 30 seconds or until hot

### ALL-AMERICAN MEATLOAF WITH MASHED POTATOES

#### **conventional oven:**

- Preheat oven to 400°
- Remove lid and cover with foil
- Cook for 15-20 minutes or until hot

#### **microwave:**

- Remove lid
- Heat on high for 2 ½ minutes
- Stir mac & cheese, and heat again for 30 seconds or until hot

## METAL IN THE MICROWAVE?

The two containers pictured below, can go in the microwave and a conventional oven, too.

**\*\* Please make sure the container doesn't touch the inside walls of your microwave. \*\***

Happy reheating!



### TERIYAKI CHICKEN

#### **conventional oven:**

- Preheat oven to 400°
- Remove lid and sauce containers
- Cover with foil and cook for 15-20 minutes or until hot

#### **microwave:**

- Remove lid and sauce containers
- Heat on high for 3 minutes

### VEGGIE TIKKA MASALA

#### **conventional oven:**

- Preheat oven to 400°
- Remove lid and cover with foil
- Cook for 15-20 minutes or until hot

#### **microwave:**

- Remove lid
- Heat on high for 2 ½ minutes
- Stir and heat again for 30 seconds or until hot

## CASSEROLES

*If frozen, please make sure to fully thaw before heating*

### CHICKEN POT PIE

#### **small container:**

- Remove lid and microwave for 3 minutes or until 165°

#### **medium, and large containers:**

- Preheat oven to 350°
- Remove lid or plastic wrap and place on a sheet pan
- Cover container with foil and cook for 30 minutes, or until 165°



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## CHICKEN ENCHILADA VERDE

**small container:**

- Remove lid and microwave for 2 minutes or until 165°

**medium, and large containers:**

- Preheat oven to 400°
- Remove lid or plastic wrap and place on a sheet pan
- Cover container with foil and cook for 20 minutes
- Remove foil and cook for an additional 5-10 minutes or until 165°

## VEGETARIAN ENCHILADA ROJA

**medium, and large containers:**

- Preheat oven to 400°
- Remove lid or plastic wrap and place on a sheet pan
- Cover container with foil and cook for 20 minutes
- Remove foil and cook for an additional 5-10 minutes or until 165°

## ALL-AMERICAN MEATLOAF

**small container:**

- Remove lid and microwave for 4-5 minutes or until 165°

**medium, and large containers:**

- Preheat oven to 400°
- Remove lid or plastic wrap and place on a sheet pan
- Cover container with foil and cook for 20 minutes
- Remove foil and cook for an additional 5-10 minutes or until 165°

## LASAGNA BOLOGNESE

**medium, and large containers:**

- Preheat oven to 400°
- Remove lid or plastic wrap and place on a sheet pan
- Cover container with foil and cook for 20 minutes
- Remove foil and cook for an additional 5-10 minutes or until 165°

## LASAGNA MARINARA

**medium, and large containers:**

- Preheat oven to 400°
- Remove lid or plastic wrap and place on a sheet pan
- Cover container with foil and cook for 20 minutes
- Remove foil and cook for an additional 5-10 minutes or until 165°

## MACARONI & CHEESE

**small container:**

- Remove lid and microwave for 2 minutes or until 165°

**medium, and large containers:**

- Preheat oven to 400°
- Remove lid or plastic wrap and place on a sheet pan
- Cover container with foil and bake for 20 minutes
- Remove foil and cook for an additional 5-10 minutes or until 165°

## MACARONI & CHEESE WITH SMOKED BACON

**small container:**

- Remove lid and microwave for 2 minutes or until 165°

**medium, and large containers:**

- Preheat oven to 400°
- Remove lid or plastic wrap and place on a sheet pan.
- Cover container with foil and cook for 20 minutes
- Remove foil and cook for an additional 5-10 minutes or until 165°

## HAPPY HOUR

### HAPPY HOUR TRIO

- Preheat oven to 375°
- Remove lid or plastic wrap and sauce containers; place on a sheet pan
- Reheat for 10-15 minutes or until hot..

## SOUPS

### FOR ALL VARIETIES OF SOUP

**stove top:**

- Transfer soup to saucepan
- Warm over medium heat, stirring occasionally until hot.

## BREAD

### FRENCH BAGUETTE

- Preheat oven to 350°
- Put baguette loaf directly on oven rack
- Place in oven for 3-5 minutes or until warm

## PIE

Pie can be enjoyed room temperature or reheated for a fresh out of the oven taste.

**conventional oven**

- Bring pie to room temperature and preheat oven to 325°
- Bake uncovered for 10-15 minutes or until 165°

## BREAKFAST

### BREAKFAST SANDWICHES

- Unwrap checkered paper from around sandwich
- Place sandwich on paper in microwave for 1-2 minutes or until hot
- Let rest 1 minute before eating

### BREAKFAST BURRITOS

- Unwrap burrito from checkered paper
- Place in microwave for 1-2 minutes or until 165°
- Let rest 1 minute before eating