



Reheating Instructions

Large eco brown boxes: both oven and microwave safe.

Eco boxes with clear lids: bottom tray is both oven and microwave safe, clear lid will melt with heat.

Deli containers are microwave safe.

MAINS

Frenched Chicken Breast – Place box in the oven at 350°F for 8-10 minutes or microwave for 2-3 minutes. If individual serving, clear lid is not oven or microwave safe. If serving with pan sauce, add sauce to the chicken for the last 1-2 minutes of cooking in oven and 30 seconds for microwave. If serving with romesco sauce, add just before eating.

Roasted Half/Whole Chicken – Place box in the oven at 350°F for 15-20 minutes or microwave for 2-4 min. If individual serving, clear lid is not oven or microwave safe.

Braised Beef Pot Roast – Place box in the oven at 250°F and reheat for 30-45 min or microwave for 4-5 min. If individual serving, clear lid is not oven or microwave safe.

Seared Salmon – Place box in the oven at 300°F and reheat for 6-8 minutes or microwave for 2-3 minutes. If individual serving, clear lid is not oven or microwave safe. Serve topped with chimichurri sauce if it is not rubbed with mustard sauce.

Stuffed Eggplant – Place box in the oven at 250°F and reheat for 15-20 minutes, or microwave for 2-3 min. If individual serving, clear lid is not oven or microwave safe.

Wagyu Flank Steak – Heat oven to 400°F and place on a sheet tray in center of oven. For 2# portion: 15 minutes to medium and 20 minutes to medium-well. For 6oz portion: 5 minutes to medium and 7 minutes to medium-well. Serve drizzled with balsamic reduction sauce.

Tempeh – Place box in the oven at 350°F for 8-10 minutes or microwave 3-4 minutes until heated through. Serve with yogurt and tahini sauces. If individual serving, clear lid is not oven or microwave safe.



Adobo Spiced Tofu – Place box in the oven at 350°F for 8-10 minutes or microwave 3-4 minutes until heated through. Serve with yogurt and tahini sauces. If individual serving, clear lid is not oven or microwave safe.

Braised Brisket

If sauce container is in brisket box, please remove and pour onto brisket before placing in oven. Place the oven safe container in the oven at 300°F degrees and reheat 25-35 minutes until food is hot or place in a microwave friendly container for 3-5 minutes.

Wild Bass

Place the oven safe container in the oven at 350°F (make sure the skin-side is facing up) and cook for 10-12 minutes or until fully cooked through. The sides will begin to flake and become opaque; the fish will feel slightly firm. Remove and place the slice of butter on top to melt while the fish cools slightly.

Pork Loin

Place the oven safe container in the oven at 350°F for 8-10 minutes, until warmed through. Slice and serve with sauce spooned over top.

Bowls (Rio, South End and Specials)

Drizzle in about ¼ cup of water to bowl (to rehydrate the rice). Cover with aluminum foil and place container bottom in oven at 350°F for 10-12 minutes. Top with chilled sauces if accompanied. For the brisket special- remove pickled vegetables before reheating and then place back in.

SIDES

Carolina Rice – Remove lid from container, add a small amount of water or butter and place in microwave for 1-2 minutes, check and stir for even heat.

Fingerling Potatoes – Transfer to an oven safe container and cook at 300°F for 6-8 minutes or remove lid and microwave for 2-3 minutes.

Glazed Carrots

Transfer to an oven safe container and cook in a 250°F oven to reheat for 8-10 minutes or remove lid from container and place in the microwave for 1-2 minutes.



Caramelized Broccoli – Transfer to an oven safe container and cook at 250°F for 8-10 minutes or remove lid from container and place in the microwave for 1-2 minutes.

Root Vegetable Cake – Remove lid from container and place in a 300°F for 8-10 minutes or microwave for 2-3 minutes.

Mac & Cheese – Place container in a 300°F oven for 8 to 10 minutes until heated through. If microwaving, transfer to a different container.

Brussels Sprouts

Transfer to an oven safe container and cook in a 350°F oven to reheat for 8-10 minutes if adding crispy prosciutto, sprinkle it on for the last 2 minutes of cooking.