

Reheating Instructions

Large Single Compartment Boxes/Trays (brown) are oven safe only.
Small brown and rectangular white boxes (without clear lids) are both oven and microwave safe.

Clear Plastic Deli Containers are microwave safe only.

Biscuits, VT

Freeze when you receive the biscuits. Butter can be removed from the refrigerator up to 2 hours before serving biscuits so it can be enjoyed room temp. Baked biscuits frozen, uncovered in 375°F oven for 35 minutes or until top becomes golden brown.

Quiche Lorraine, GF

Cover top with aluminum foil and bake 350°F for 25 to 30 minutes. You can stick a toothpick into the center and touch it to your mouth to see if center is warm.

Parfait Kit

Refrigerate yogurt and berries. Keep granola out at room temp. Assemble and enjoy!

Spring Salad

Keep refrigerated. Enjoy with honey mustard vinaigrette.

Pain Perdu

Pour custard (pint container with egg/cream mix) over the entire container on **Saturday or night before**) and bake on Sunday 350°F for 40-45 minutes or until the top is golden brown and custard is set in the center.

Roast Chicken, DF

Pour the sauce onto the chicken and place the oven safe container, uncovered, at 300°F degrees and reheat 15-20.

Seared Salmon, DF

The salmon is medium-rare. Bake in the oven safe container, uncovered, at 300°F and reheat for 10-13 minutes, 9 to 10 minutes for medium, 11-13 for well done. Serve topped with chimichurri sauce if it is not rubbed with mustard. (same cooking method for individual and 4 pack)

Grilled Asparagus with Garlic Oil, V

Bake in the oven safe container at 250°F oven to reheat for 8-10 minutes or microwave for 1-2 minutes.

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, do so later by sprinkling it on for the last 2 minutes of cooking.