

Chef Alyssa's Kitchen Easter Reheating Instructions 2024

Large Single Compartment Boxes/Trays (brown) are oven safe only.

Small brown and rectangular white boxes (without clear lids) are both oven & microwave safe.

Clear Plastic Deli Containers are microwave safe only.

Please note cook times may vary based upon your oven or when you move item from the refrigerator. It is always best to remove proteins from the refrigerator 30 minute before reheating to shorten the cook time.

Braised Lamb Shanks, GF, DF

Heat in 350°F oven for 25-30 minutes to warm the shanks in the sauce.

Seared Flank Steak, GF, DF

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.

Honey Glazed Pork Loin, GF, DF

Bake in a covered dish or use the oven safe container provided (add a foil cover if cooking the 1# portion since the lid is not oven safe), at 300°F and reheat for 10-15 minutes until warmed through.

Seared Salmon, GF, DF

The salmon is medium-rare. Bake in the oven safe container, uncovered, at 300°F and reheat for 8-10 minutes for medium or 11-13 for well done. Serve with arugula-basil pesto which should not be heated but can be served chilled or room temp.

Roasted Eggplant, GF, VT can be made V

Place oven safe container, uncovered, in at 300°F and reheat for 15-20 minutes.

Roast Chicken with Apricot Glaze, GF, DF

Place in the oven safe container, uncovered, at 350°F degrees and reheat 20-25 minutes until warmed through.

Asparagus with Lemon Ricotta Spread, GF, VT

Bake in oven safe container at 300°F oven to reheat for 8-10 minutes or microwave for 1-2 minutes, without the lid.

Tunisian Spiced Carrots, GF, V

Transfer to an oven safe container and cook in a 300°F oven for 10-12 minutes, toss halfway through; or microwave for 1-2 minutes.

Roasted Broccoli with Parmesan Lemon-Thyme and Crispy Leeks, GF, VT

Transfer to oven safe container & bake at 300°F to reheat for 10-12 minutes; add the crispy leeks during the last 3-5 minutes of cooking.

Roasted Garlic Fingerling Potatoes, VT

Transfer to an oven safe container and cook at 375°F oven for 8-12 minutes.

Quinoa Salad, GF, V

Serve chilled.

Mac & Cheese, VT

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

Desserts: Keep Carrot Cake Whoopie Pies (VT), Lemon Bars (VT) and Strawberry Rhubarb Cake (GF, DF, VT)

refrigerated before serving. Please note: the strawberry rhubarb cake is Dairy-Free but the Pistachio Cream DOES contain dairy.

Salads: Refrigerate; keep nuts and/or croutons at room temperature