

Chef Alyssa 2026 Easter Reheating Instructions

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.

Braised Lamb Shanks

Heat in 350°F oven for 15 - 25 minutes.

Seared 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.

Honey Glaze Pork Loin

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

Seared Salmon

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

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

Roast Chicken

Place in the oven safe container, uncovered, at 300°F degrees and reheat 15-20. Brush or spoon on the glaze for the last 5 minutes of cooking.

Asparagus

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

Tunisian Spiced Roasted Carrots

Transfer to an oven safe container and cook in a 250°F oven for 10-12 minutes.

Roasted Broccoli

Transfer to oven safe container & bake at 250°F to reheat for 8-10 min or microwave for 1-2 min.

Roasted Garlic Fingerling Potatoes

Transfer to an oven safe container and cook at 300°F oven for 6 to 8 minutes or remove lid and 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

Refrigerate Lemon Bars and Carrot Cake.