

Heating Instructions

****If food is cold or frozen, bring to room temperature first.****

Loose Pasta

Half tray: Heat in 325° oven for approximately 20-30 minutes loosely covered.

Bend corners of pan lid up or poke holes in lid to vent.

Full tray: Same as above, but heat for 35-40 minutes.

Baked Ziti, Lasagna, Eggplant Parm, Eggplant Rollatini

Half tray: Heat in 375° oven for approximately 45 minutes loosely covered.

Bend corners of pan lid up or poke holes in lid to vent.

Full tray: Same as above, but heat for 60-70 minutes.

(In order to ensure that the center is completely heated, insert knife into the center. Knife should be hot to the touch when removed.)

Beef, Pork & Poultry

Same as above except at 350°

Potato Croquettes & Rice Balls

On a cookie sheet pan at 325° for 15-20 minutes or until desired temperature is reached.

Vegetables

Heat in 350° oven for approximately 10-15 minutes loosely covered.

Hors D'Oeuvres

Heat at 350° on cookie sheet pan for approximately 15-20 minutes or until warm to the touch.

To heat food in foil containers with plastic lids, remove the plastic lid and cover the container with foil prior to heating

Stuffed Flounder

Heat in 350° oven for approximately 35-40 minutes loosely covered.

PLEASE NOTE BAKED CLAMS AND SHRIMP OREGENATO, SHRIMP LUCIANO NEED TO BE BAKED

FOR 15-20 MIN AT 375*