

EASTER 2019 REHEATING INSTRUCTIONS

Most dishes reheat best and retain their quality better using a conventional oven. The times provided are guidelines and may vary with each home oven. Microwave reheating is not recommended in most cases for the best quality product. If you do choose to use a microwave oven, follow these guidelines:

- Never put foil or metallic containers in the microwave.
- Keep foods loosely covered with microwave-safe wrap.
- Rotate or stir items at least once during the reheating process.

Suggested reheating times may need to be increased if reheating either multiple dishes simultaneously or large quantities. Bulk items will reheat more evenly if they are in a single layer.

Always check the internal temperature of food with a stemmed thermometer before eating. Reheated food should reach 165°F before consumption.

Always keep stored food covered and refrigerated at 41°F degrees or less.

Always use caution when removing containers from microwave or oven. For ease and safety, always place black ovenable containers on a cookie sheet before placing in the oven. Do not place black containers directly on oven floor or a heating element. Clear plastic lids should be removed before reheating.

BRUNCH

FRITTATAS/BREAD PUDDINGS

Remove plastic top from container. Place container in a 350°F oven for approximately 12-15 minutes, until internal temperature reaches 165°F. Check halfway through cooking and cover with foil if frittatas brown too quickly.

PANCAKE LOAF

Remove plastic top from container. Place container in a 350°F oven for approximately 12-15 minutes, until internal temperature reaches 165°F. Check halfway through cooking and cover with foil if loaf browns too quickly.

QUICHES

Remove plastic shell. Place foil container in a 350°F oven for approximately 15-20 minutes, until internal temperature reaches 165°F. Check halfway through cooking and cover with foil if quiches brown too quickly.

PLATTERS

Keep refrigerated until ready to serve.

STARTERS

MINI MARYLAND CRAB CAKES WITH CHIPOTLE CAPER REMOULADE

Remove plastic top from container. Remove sauce and refrigerate until ready to serve. Place container in a 350°F oven for approximately 5-7 minutes until internal temperature is 165°F.

DEVILED EGGS

Keep refrigerated until ready to serve.

MINI BUTTERMILK BISCUITS

Keep refrigerated until ready to serve. Best served at room temperature - remove from refrigerator 2 hours before serving.

PROSCIUTTO DI PARMA & MELON

Keep refrigerated until ready to serve.

SIDES

CARROT RISOTTO

Oven: Remove plastic top from container. Pour 1 tablespoon of water in the bottom of the container. Cover container with foil and place in a 350°F oven for approximately 12-15 minutes until internal temperature registers 165°F.

Microwave: Remove top from container. Loosely cover risotto with a damp paper towel. Microwave on HIGH for approximately 2-3 minutes until internal temperature registers 165°F.

FINGERLING POTATOES

Stove: Lightly coat frying pan with oil and warm over medium heat. Add potatoes and sauté, tossing frequently, until heated through.

Oven: Remove plastic top from container. Place container in a 400°F oven for approximately 12-15 minutes, or until internal temperature registers 165°F. Stir potatoes halfway through heating.

GLAZED CARROTS

Oven: Remove plastic lid and replace with foil. Place in 350°F oven for approximately 15-20 minutes, stirring halfway through, until internal temperature is 165°F.

Microwave: Remove plastic lid and cover loosely with microwave-safe wrap. Microwave on HIGH for approximately 3 minutes. Check temperature and continue heating 1-3 minutes more, if necessary, to internal temperature of 165°F.

GRILLED ASPARAGUS

Stove: Remove asparagus from plastic container and place in a sauté pan over medium heat. Heat, stirring occasionally, for approximately 4-6 minutes until internal temperature reaches 165°F.

Microwave: Remove lid and cover loosely with microwave-safe wrap. Microwave on HIGH for approximately 2 minutes. Stir and continue heating 1-2 minutes more until internal temperature is 165°F.

SPRING PEA SALAD WITH QUINOA

Can be served warm or cold. Room temperature recommended. Keep refrigerated until ready to serve.

Oven: Remove plastic packaging and lid from container. Place Salad in a 350°- 400°F oven for approximately 10-15 minutes, until internal temperature reaches 165°F.

Microwave: Remove plastic lid and microwave on HIGH for approximately 1-2 minutes. Gently stir and continue heating 1-2 minutes more to 165°F.

SUGAR SNAP PEAS

Stove: Remove asparagus from plastic container and place in a sauté pan over medium heat. Heat, stirring occasionally, for approximately 4-6 minutes until internal temperature reaches 165°F.

Microwave: Remove lid and cover loosely with microwave-safe wrap. Microwave on HIGH for approximately 2 minutes. Stir and continue heating 1-2 minutes more until internal temperature is 165°F.

HARICOT VERTS

Stove: Remove Green Beans from plastic container and place in a sauté pan over medium heat. Heat, stirring occasionally, for approximately 4-6 minutes until internal temperature reaches 165°F.

Microwave: Remove lid and cover loosely with microwave-safe wrap. Microwave on HIGH for approximately 2 minutes. Stir and continue heating 1-2 minutes more, if necessary, until internal temperature is 165°F.

FENNEL FAVA & RADISH SALAD

Keep refrigerated until ready to serve.

ENTRÉES

BEEF TENDERLOIN WITH GORGONZOLA CREAM

Remove from refrigerator 20 minutes before cooking to take off the chill. Refrigerate the container of cream until ready to serve. Place Roast Beef Tenderloin in the oven at 350°F for approximately 20–25 minutes or internal temperature reaches 120°F for medium rare. Once desired temperature is reached remove from oven and allow meat to rest for 10 minutes before slicing. (This is very important, so that the natural juices do not run out of the meat). While meat is resting, add the Gorgonzola cream to a small sauce pan and heat on low until it reaches 165°F, stirring often. Once meat has rested, slice to desired thickness and serve with cream sauce on the side.

POMEGRANATE ROASTED CHICKEN

Place container of chicken in 350°F oven for approximately 20-30 minutes, until internal temperature reaches 165°F. Remove foil for the last 5 minutes of heating to crisp the skin.

GRILLED SALMON WITH PICKLED FENNEL SALAD

Remove foil top from container. Remove Fennel salad. Place container in a 350°F oven for approximately 7-10 minutes until internal temperature is 165°F. to serve top each piece of fish with 1½ -2 oz. of fennel salad.

ALEPPO SPICED LAMB TOP ROUND

Remove the foil pan from the cello bag and/or remove the foil top from the container. Remove Chermoula and reserve at room temperature for service. Put lamb rounds on top of the roasted onions and place the container in a 350°F oven for approximately 25-35 minutes, until the internal temperature reaches 115°F for medium rare. Allow the lamb to rest outside of the oven for 10 minutes before carving, preferably on a roasting rack. Slice and serve with roasted onions and Chermoula.

MIMOSA GLAZED ABF DUROC SPIRAL HAM

Remove the ham and pan from the plastic bag. Pour 1/8th inch of water or stock to just cover the bottom of the pan. Glaze the Ham, Cover the ham tightly with foil and place in a 350°F oven for approximately 1 to 1 ¼ hours, until the internal temperature reaches 165°F. Baste the ham every 20-30 minutes during heating. Allow the ham to rest outside of the oven for 10 minutes before carving.

VEGETABLE LASAGNA

Cover pan tightly with foil. Heat in a 350°F oven for approximately 40-60 minutes (removing parchment paper from top during the last 10 minutes of cooking) or until internal temperature reaches 165°F.