

REHEATING INSTRUCTIONS

Oven: Because ovens can vary in cooking time, **the USDA recommends reheating all protein items to an internal temperature of 165° F as measured with a food thermometer.** Reheat sauces, soups and gravies by bringing them to a rolling boil. Cover food to reheat. This retains moisture and ensures that food will heat all the way through. Please always remove plastic coverings before reheating.

Microwave: When reheating in the microwave, cover and rotate the food for even heating. Arrange food items evenly in a covered microwave safe glass or ceramic dish and add some liquid if needed. Be sure the covering is microwave safe and vent the lid or wrap to let the steam escape. Not all microwaves heat uniformly. Check the temperature of the food in several places with a food thermometer. Halfway through, give contents a stir when possible. Please always remove plastic coverings before reheating.

Larger quantities may take approximately 10-15min longer than suggested reheating times. If applicable, please remove the dish, stir contents and return to oven or cooktop. Frozen appetizers will take approximately 15-20 minutes.

APPETIZERS

	<i>oven temperature</i>	<i>instructions</i>
arancini	425° oven	3-5 mins
brie en croute	325° oven	20-25 mins (small) 30-25 mins (large) uncovered
chicken <i>brochettes or tenders</i>	350° oven	10-15 mins uncovered
dumplings	325° oven	8-10 mins covered
franks in a blanket	425° oven	15-20 mins <i>or until golden brown</i>
potato pancakes	375° oven	10-15 mins
satays <i>beef or chicken</i>	350° oven	5-7 mins covered
shrimp <i>coconut</i>	375° oven	10-15 mins uncovered
shrimp <i>grilled or tandoori</i>	350° oven	3-5 mins <i>brush with marinade</i>
spring rolls	375° oven	10-15 mins
triangles <i>mushroom or spinach</i>	425° oven	10-15 mins <i>or until golden brown</i>
teriyaki cocktail meatballs	350° oven	10-15 mins
bacon wrapped scallops	425° oven	10-15 mins

BREAKFAST AND BREADS

	<i>oven temperature</i>	<i>instructions</i>
deep dish quiche	350° oven	60-75 mins covered, keep in foil
french toast	350° oven	15-20 mins covered
noodle kugel	325° oven	30-40 mins covered <i>heat until center is warm</i>
biscuits and par-baked rolls	350° oven	approx. 5 mins <i>or until golden brown</i>
garlic bread	350° oven	10 mins uncovered
breakfast sandwiches	350° oven	10-15 mins covered
full size pancakes	350° oven	10-15 mins
tater tot casserole	350° oven	1/4 and 1/2 pans 30-45 mins covered, 3/4 and full pans 45-60 mins

ENTRÉES

	<i>oven temperature</i>	<i>instructions</i>
arroz con pollo	325° oven	15-20 mins (QP & HP) 20-25 (TQP) 35-40 (FP) covered small
calzone	350° oven	25-30 mins covered, large 35-40 mins covered
chicken enchiladas	350° oven	10 mins covered
chicken <i>grilled, fried, marsala, or piccata</i>	350° oven	15 mins covered <i>heat sauce on stovetop over low-medium</i>
chicken <i>parmesan</i>	350° oven	15 mins uncovered <i>heat sauce on stovetop over low-medium</i>
chicken <i>general tso, coconut, or marbella</i>	325° oven	20-25 mins covered
chicken pot pie	325° oven	20-25 mins (QP) 30-35 (HP) 35-40 (FP) covered
crab cakes <i>full size</i>	350° oven	15-20 mins
fajitas	350° oven	15-25 mins covered
kebobs <i>beef or chicken</i>	325° oven	15-20 mins covered
meatballs	350° oven	15-20 mins covered
paella	325° oven	15-20 mins (QP) 20-25 (HP) 35-40 (FP) covered
salmon	350° oven	8-10 mins <i>reheat with a small amount of liquid in the bottom of pan</i>
steak tips	350° oven	10-15 mins
stuffed mushrooms	350° oven	10 mins
stir fry seasonal vegetables	350° oven	10-12 mins
tacos	350° oven	15-20 mins
tofu	350° oven	15-20 mins covered
tortillas	350° oven	approx. 5 mins <i>wrap in foil</i>
turkey <i>breast or whole</i>	350° oven	Turkey is fully cooked - you are just warming. Remove from fridge 20-30 mins before placing in oven. Use a shallow pan, and cover with foil. Reheat 25-35 mins (breast) or 45-60 mins (whole turkey).

PASTA DISHES

lasagna
chicken broccoli ziti & baked penne
ravioli
risotto
mac and cheese
bok choy and udon noodles

oven temperature

350° oven
300° oven
350° oven
375° oven
325° oven
350° oven

instructions

1/4 and 1/2 pans 30-45 mins covered, 3/4 and full pans 45-60 mins
1/4 and 1/2 pans 30 mins covered, 3/4 and full pans 45-60 mins
10-15 mins covered
15-20 mins covered *or on the stove in a simmering water bath*
1/4 and 1/2 pans 30 mins covered, 3/4 and full pans 45-60 mins
12-15 mins covered

SIDES

grilled vegetables or asparagus
mashed potatoes
potatoes *medley, roasted or sweet*
ratatouille
rice, pilaf, or cous cous
steamed vegetables
tater tots
zucchini and summer squash
sage and vegetable stuffing

oven temperature

375° oven
350° oven
375° oven
375° oven
350° oven
350° oven
375° oven
375° oven
350° oven

instructions

8-10 mins covered
15-20 mins covered *or add approx. 1/2 cup milk, stir, and reheat in a saucepan*
15-18 mins covered *then uncover for the last 5 mins*
8-10 mins covered
10-15 mins covered *add 1/8" of water or stock to pan*
10-15 mins covered
15-20 mins uncovered *check after 5 mins*
8-10 mins covered
10-15 mins (pint) 15-20 mins (quart)

SINGLE SERVE

baked penne and meatballs
breaded chicken cutlet margherita
chicken, broccoli and ziti
chicken *general tso, parm, piccata*
chicken enchilada
chicken pot pie
coconut curry tofu noodles
deconstructed shish kebobs
herb roasted chicken dinner
individual quiche
macaroni and cheese
pan seared herb chicken
ranchero pulled pork
ratatouille with fettucine
ravioli *cheese, fontina artichoke or spinach*
steak tips

oven temperature

375° oven
350° oven
350° oven
375° oven
350° oven
375° oven
350° oven
375° oven
350° oven
325° oven
375° oven
300° oven
350° oven
350° oven
350° oven
350° oven
375° oven

instructions

15-20 mins covered
7-10 mins uncovered
15-20 mins covered
15-20 mins covered
10-15 mins covered *remove from fridge 15 mins before heating*
15-18 mins covered
15-20 mins covered
15-20 mins covered
15-20 mins (single) 20-25 mins (family) covered
10-15 mins covered
15-20 mins covered
20-25 mins covered
15-20 mins covered
10-15 mins covered
15-20 mins covered
15-20 mins covered
15-20 mins covered

SOUPS & STEWS

all soups & stews

stove temperature

low-medium heat

instructions

stirring occasionally until warmed throughout

SHABBAT & HIGH HOLIDAYS

beef brisket
beef knishes
chicken marbella
chicken whole
gravy
green beans
mashed potatoes
matzo ball soup
matzo kugel
matzo stuffing
"Nana Baker's" noodle kugel
potato pancakes
roasted cauliflower and rainbow carrots
sweet potato tzimmes
turkey *breast or whole*

oven temperature

350° oven
425° oven
350° oven
350° oven
low-medium stovetop
325° oven
350° oven
low heat
325° oven
325° oven
325° oven
325° oven
375° oven
350° oven
350° oven
350° oven

instructions

30 mins covered
15-20 mins
15-20 mins
20-30 mins *use shallow pan, add small amount of water, cover with foil*
simmer in saucepan over low-medium heat *stirring occasionally*
10-12 mins
15-20 mins covered *or add approx. 1/2 cup milk, stir, and reheat in a saucepan*
5-10 mins *stirring occasionally*
10-12 mins
10-12 mins
10-15 mins covered *until center is warm*
10-15 mins
10-15 mins covered
10-15 mins covered
Turkey is fully cooked - you are just warming. Remove from fridge 20-30 mins before placing in oven. Use a shallow pan, and cover with foil. Reheat 25-35 mins (breast) or 45-60 mins (whole turkey).

SEASONAL

burgers & dogs
grilled char sui pork tenderloin
swordfish deconstructed kebabs
new orleans shrimp and grits
cauliflower gnocchi primavera

oven temperature

350° oven
350° oven
350° oven
350° oven
350° oven

instructions

10-15 mins
8-10 mins *reheat with a small amount of liquid in the bottom of pan*
10-15 mins
10-15 mins covered
10-15 mins covered