

REHEATING INSTRUCTIONS

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. If reheating items that come in foil pans, remove plastic wrap under foil lid before putting in oven.

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.

Note: Plastic packaging containers are microwavable. However, all food must be transferred from microwavable containers to casserole dishes or a baking sheet before reheating in the oven.

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

	oven temperature	instructions
APPETIZERS		
chicken brochettes or tenders	350°F	10-15 min uncovered
dumplings	325°F	8-10 min covered
franks in a blankets, mini beef wellington	425°F	15-20 min or until golden brown
potato pancakes	375°F	10-15 min
shrimp coconut	375°F	10-15 min uncovered
shrimp grilled or tandoori	350°F	3-5 min brush with marinade
spring rolls	375°F	10-15 min
spinach triangles/ Brie fillos	425°F	10-15 min or until golden brown
teriyaki cocktail meatballs/Italian meatballs	350°F	10-15 min
bacon wrapped scallops	425°F	10-15 min
BREAKFAST AND BREADS	oven temperature	instructions
deep dish quiche	350°F	60-75 min covered, keep in foil
french toast	350°F	15-20 min covered
noodle kugel	350°F	30-40 min covered heat until the center is warm
biscuits and par-baked rolls	350°F	approx 5 min or until golden brown
garlic bread	350°F	10 min uncovered
breakfast sandwiches	350°F	10-15 min covered
full size pancakes	350°F	10-15 min
tatertot casserole	350°F	1/4 & 1/2 pans 30-45 min covered 3/4 pan & full pan 45-60 min
bacon	350°	10-15 min
turkey bacon	350°	10-15 min
breakfast sausage	350°	10-15 min
breakfast potatoes	350°	10-15 min or until golden brown
PASTA DISHES	oven temperature	instructions
lasagna & eggplant parm	350°F	30-45 min covered (QP & HP) 60-75 min (TQP & FP)
chicken broccoli ziti & baked penne	300°F	30-45 min covered (QP & HP) 45-60 min (TQP & FP)
ravioli	350°F	10-15 min covered
risotto	375°F	15-20 min covered or on the stove in a simmering water bath
mac and cheese	325°F	30 min covered then 10-15 minute uncovered (QP & HP) 45-60 min then 10-15 minute uncovered (TQP & FP)
ENTREES	oven temperature	instructions
arroz con pollo	325°F	15-20 min (QP & HP) 20-25 min (TQP) 35-40 min (FP) covered
calzone	350°F	25-30 min covered (small) 35-40 min covered (large)
chicken enchiladas	350°F	10 min covered
chicken grilled, fried	350°F	15 min covered

chicken parmesan, chicken marsala		350°F	15 min uncovered
chicken general tso		325°F	20-25 min covered
chicken piccata		350°F	15 min covered, reserve sauce and heat on the stove over low heat
chicken pot pie		325°F	20-25 min (QP) 30-35 (HP) 35-40 (FP) covered
fajitas		350°F	15-25 min covered
kabobs beef or chicken		350°F	15-20 min covered
meatballs		325°F	15-20 min covered
paella		350°F	15-20 min(QP) 20-25 (HP) 35-40 (FP) covered
salmon		325°F	8-10 min reheat with a small amount of liquid in the bottom of the pan
steak tips		350°F	10-15 min
stir fry seasonal vegetables		350°F	10-12 min
tacos		350°F	15-20 min
tofu		350°F	15-20 min covered
tortillas		350°F	approx 5 min wrapped in foil
turkey breast		350°F	Turkey is fully cooked-you are just warming. remove from fridge 20-30 min before placing in oven. Use shallow pan, and cover with foil. Reheat 25-35 min
burrito bowls: chicken, vegetable, beef		350°F	15-25 min covered
vegan shepard pie		325°F	30 min covered then 10-15 minute uncovered (QP & HP) 45-60 min then 10-15 minute uncovered (TQP & FP)
coconut curry tofu noodle		350°F	10-15 min covered
tofu saltado		350°F	10-12 min
SIDES			
grilled vegetables or asparagus		375°F	8-10 min covered
mashed potatoes		350°F	15-20 min covered or add approx 1/2 cup milk, stir and reheat in a saucepan
potatoes medley, roasted or sweet		375°F	15-18 min then uncover for the last 5 min
rice pilaf or couscous		350°F	10-15 min covered add 1/8" of water or stock to pan
steamed vegetables		350°F	10-15 min covered
tater tots		375°F	15-20 min uncovered check after 5 min
zucchini and summer squash		375°F	8-10 min covered
sage and vegetable stuffing		350°F	10-15 min (pint) 15-20 min (quart)
SOUPS & STEWS			
all soups & stews		low-medium heat	stirring occasionally until warmed throughout
SHABBAT & HIGH HOLIDAYS			
beef brisket		350°F	30 min covered
beef knishes		425°F	15-20 min
chicken marbella		350°F	15-20 min
chicken whole		350°F	20-30 min use a shallow pan, add a small amount of water, cover with foil
gravy	low-medium stovetop		simmer in a saucepan over low medium heat stirring occasionally
green beans		325°F	10-12 min
mashed potatoes		350°F	15-20 min covered or add 1/2 cup milk, stir and reheat in a saucepan
matzo ball soup		low heat	5-10 min stirring occasionally
matzo kugel		325°F	10-12 min
matzo stuffing		325°F	10-12 min
"Nana Baker's" noodle kugel		325°F	10-15 min covered until center is warm
potato pancakes		375°F	10-15 min
roasted cauliflower & rainbow carrots		350°F	10-15 min covered
sweet potato tzimmes		350°F	10-15 min covered