



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.

APPETIZERS	oven temperature	instructions
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	425°F	10-15 min or until golden brown
teriyaki cocktail 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
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
crab cakes full size	325°F	15-20 min
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
SIDES	oven temperature	instructions
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
ratatouille	375°F	8-10 min covered
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	oven temperature	instructions
all soups & stews	low-medium heat	stirring occasionally until warmed throughout
SHABBAT & HIGH HOLIDAYS	oven temperature	instructions
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