

OVEN

Preheat oven to 375°



Metal containers are oven safe; please replace lid with aluminum foil, except where noted. **All times are approximate** and may vary depending on the oven and the amount of food in the oven. All food should be heated to to an internal temperature of 165°.

ITEM	REHEAT TIME
Skillet Cornbread	5-7 min
French Toast <i>(do not cover)</i>	10-12 min
Crab & Artichoke Dip <i>(do not cover)</i>	16-20 min
Applewood Smoked Bacon, Pork Sausage, Chicken Apple Sausage <i>(do not cover)</i>	8-10 min
Breakfast Burritos Wrap each burrito in foil and bake until warm or to internal temperature of 155°. (If burritos have been refrigerated, it may take longer.)	7-10 min
Quiche <i>(do not cover)</i>	10-12 min
Pork Riblets <i>(do not cover)</i>	12-15 min
Glazed Ham <i>(do not cover)</i>	10-12 min
Roasted Turkey Breast Cover turkey with cold gravy. Reheat without cover.	10-12 min
Spicy Fried Chicken, Southern Fried Chicken, Herb-Roasted Chicken Spread on sheet pan uncovered and bake.	15-18 min
Glazed Cedar Plank Salmon Remove lid and heat to internal temperature of 155°.	8-10 min
Chicken Milanese <i>(do not cover)</i>	8-10 min
Chicken Parmesan Remove lid and bake until cheese is slightly bubbling on the edges.	12-15 min
Mashed Potatoes	15 min
Herb-Roasted Potatoes	15 min
Sweet Potatoes	15 min
Roasted Vegetables	15 min
7 Cheese Macaroni & Cheese	15 min
Green Beans, Collard Greens, Black-Eyed Peas	15 min
Butterscotch Bread Pudding Bake uncovered until golden brown with a slight crispiness to crust. Serve with vanilla sauce on the side.	12-15 min

OVEN

Preheat oven to 300°



ITEM	BAKE TIME
Bake-at-Home Cookies Place cookie dough on baking sheet, evenly spaced 1 1/2-2 inches apart and bake until golden brown.	12-15 min
Cinnamon Rolls Bake in oven safe container uncovered in oven until warm. Remove and cover with cream cheese icing while still hot.	10-12 min
Bake-at-Home Buttermilk Biscuits Place biscuits on a sheet pan lined with wax paper or parchment and bake until golden brown. *Tip: Brush with melted butter when biscuits are done.	13-15 min

BRUNCH AT HOME

COOKING & REHEATING INSTRUCTIONS

OVEN

Preheat oven to 250°



ITEM	REHEAT TIME
Texas BBQ Brisket Wrap brisket in foil, reheat until warm.	15-20 min

MICROWAVE OVEN

If your order is in a 100% clear plastic container, it is NOT microwave safe. Please transfer to a microwave safe container to reheat.



Sliced Marinated Flank Steak

Enjoy chilled or reheat briefly in microwave for about 1 min.

Cilantro-Lime Rice

Reheat in microwave for 1 1/2-2 min.

STOVETOP

Smoked Gouda & Cheddar Queso

Heat in a saucepan over medium heat until warm.



STOVETOP

Beef Bolognese

Cook ravioli in salted boiling water for 6-8 minutes. Heat sauce separately on stovetop to a simmer. (If sauce is too thick, you can add a little bit of ravioli water.) Remove ravioli with a slotted spoon and cover with heated sauce.

Linguine Pomodoro

Cook linguine in salted boiling water for 6-8 minutes. Heat sauce separately on stovetop to a simmer. (If sauce is too thick, you can add a little bit of ravioli water.) Strain linguine and toss well with sauce while both are still hot.

Gnocchi Parmesan

Cook gnocchi in salted boiling water until all of them float. Heat sauce separately on stovetop to a simmer. (If sauce is too thick, you can add a little bit of ravioli water.) Remove gnocchi with a slotted spoon and toss well with sauce while both are still hot.

Butternut Squash Ravioli

Cook ravioli in salted boiling water for 6-8 minutes. Heat cold butter sauce on stovetop over low to medium heat until it starts to bubble. Remove ravioli with a slotted spoon and toss gently with heated sauce, adding in the Brussels sprouts. Sprinkle with grated parmesan cheese.

Buttermilk Pancakes

2 eggs, separated

1 3/4 cups buttermilk

4 TBS butter, melted

2 cups Dry Pancake Mix

1. Whisk together the egg whites and the buttermilk in a small bowl.
2. In another small bowl, whisk the egg yolks with the melted butter.
3. Combine both wet mixes together and pour over the dry mix. Lightly mix the two together until incorporated. DO NOT OVERMIX. A few lumps are okay.
4. Lightly oil pan or griddle with butter or use a lightly sprayed non-stick pan. Heat to medium high. Sprinkle with a few drops of water to test readiness. It should sizzle immediately. Pour or scoop approximately 1/2 cup of batter onto griddle for each pancake. Allow to cook on first side until surface has some bubbles and a few have burst, 1 to 2 minutes. Flip and cook until browned on the underside, 1 to 2 minutes more.