

BRUNCH AT HOME

COOKING & REHEATING INSTRUCTIONS

OVEN REHEATING



- Aluminum containers are all oven safe, or place in your own baking pan. Please check all baking containers for plastic ramekins before reheating.
- Please remove lid to reheat (except where noted).
- Times may vary depending on the oven and the amount of food in the oven.
- All food should be heated to an internal temperature of 165° (except where noted).

ITEM	REHEAT TIME
Skillet Cornbread	10 min
Buttermilk Biscuits	10 min
French Toast	10-12 min
Crab & Artichoke Dip	16-20 min
Applewood Smoked Bacon, Pork Sausage, Chicken Apple Sausage	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	10-12 min
Glazed Ham	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 Heat to an internal temperature is 155°.	8-10 min
Chicken Milanese	8-10 min
Chicken Parmesan Bake until cheese is slightly bubbling on the edges.	12-15 min
Mashed Potatoes	25-30 min
Herb-Roasted Potatoes	25-30 min
Roasted Vegetables	25-30 min
7 Cheese Macaroni	40 min

OVEN REHEATING

Preheat oven to 250°.



ITEM	BAKE 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.



Green Beans

Melt herb butter in a sauté pan on medium low heat. Add green beans and cook until fully heated. Season with salt and pepper to taste.

STOVETOP



Beef Bolognese Cheese Ravioli

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.

OVEN REHEATING

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 uncovered in oven until warm. Remove and cover with cream cheese icing while still hot.	10-12 min