

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).

375

Cinnamon Rolls

Let cream cheese frosting come to room temperature. Once rolls are baked, remove from oven and immediately smear with cream cheese frosting.

10 min

Buttermilk Biscuits

10 min

Skillet Cornbread

10 min

French Toast

Serve with maple syrup.

10-12 min

Crab & Artichoke Dip

Bake until bubbling and browning on top. If desired, heat chips for the last 3 min of cooking time.

16-20 min

Pork Sausage, Chicken Apple Sausage

14 min

Applewood Smoked Bacon

18-22 min

Breakfast Burritos

Wrap each burrito in foil and bake until warm or to internal temperature of 155°.

10-12 min

Quiche

Bake until heated through.

10-12 min

Glazed Ham

35 min

Spicy Fried Chicken, Southern Fried Chicken

Spread on sheet pan and bake.

15-18 min

Herb-Roasted Chicken

Spread on sheet pan and bake until an internal temp of 165°.

35 min

Impossible™ "Meat"loaf

Bake until an internal temp of 155°.

35-40 min

Glazed Cedar Plank Salmon

Spread glaze evenly across top of the salmon. Cook until an internal temp of 145°.

25-35 min

Roasted Potatoes

Serve with chimichurri sauce on the side.

20-25 min

7 Cheese Macaroni

Cover with foil.

25-30 min

Asparagus

Mix asparagus with cheese to fully coat and return to pan to bake.

20 min

Flourless Chocolate Cake

After warming, slice and enjoy.

3-5 min

250

OVEN REHEATING

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.



Cilantro-Lime Rice, Cauliflower Rice & Peas, Lentil Salad

1.5-2 min

MOTHER'S DAY BRUNCH AT HOME COOKING & REHEATING INSTRUCTIONS

Herb-Crusted Prime Rib

45 min

- Let sit at room temperature for 1 hour prior to cooking.
- Preheat oven to 275° and set oven rack in the center of the oven.
- Fully unwrap Prime Rib, place in oven-safe baking dish, and place directly in the middle of the oven.
- Cook meat for 45 minutes for rare meat. Use a meat thermometer to make sure meat has reached an internal temperature of your choosing (see temperature guide below) before removing from the oven. If Prime Rib has not reached optimal temperature, set timer for an additional 5 minutes and then check again.
- Take Prime Rib out of the oven once it has reached the correct temperature. Cover roast with a moistened dish towel, and let sit for 20 minutes before serving. This helps retain the juices inside of the Prime Rib.
- Serve your Prime Rib with heated au jus sauce and chilled horseradish sauce.



To get an accurate internal temperature reading, stick your thermometer into the very center of the roast from the side.

TEMPERATURE GUIDE

Rare: **120-126**

Medium Rare: **127-132**

Medium: **133-138**

STOVETOP

Smoked Gouda & Cheddar Queso



Heat in a saucepan over medium heat until warm.

Au Jus

Heat in saucepan over medium heat until simmering.

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.

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 separately 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

1 3/4 cups buttermilk

4 TBSP butter, melted

2 cups Dry Pancake Mix

1. Whisk together eggs and buttermilk in a small bowl. Pour melted butter over top.

2. Combine wet and dry mixes together in a bowl. Lightly mix the two together until incorporated. DO NOT OVERMIX. A few lumps are okay.

3. Lightly oil pan or griddle with butter or non-stick cooking spray. 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. 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.