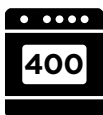


NEW YEAR'S WEEKEND AT HOME

REHEATING INSTRUCTIONS

OVEN REHEATING

- Aluminum containers are all oven safe, or place in your own baking pan. Remove all plastic packaging before cooking.
- 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 135° (except where noted).



ITEM	REHEAT TIME
White Rustic Boule Remove bread loaf from bag. Place directly on oven rack.	5-8 min
Hot Crab & Artichoke Dip Bake until bubbling and browning on top. If desired, heat chips for the last 3 min of cooking time.	25 min
Garlic Black Pepper Wings Toss in a bowl with sauce after reheating.	10-12 min
Glazed Bacon Lollis	5 min
Scalloped Potatoes	20 min
Roasted Sweet Potatoes	20 min
Mashed Potatoes <i>(cover with foil)</i>	15 min
Honey Thyme Spatchcock Chicken	10-15 min
Crab Cakes Serve with tartar sauce on the side.	10-15 min
Beef Tenderloin Allow béarnaise butter to come to room temperature (approx 2 hrs). Medium Rare: 5-8 min Medium: 8-10 min Medium Well: 10-12 min Rest for 5 minutes before serving. Top with room temperature béarnaise butter.	5-12 min
Maple-Apricot Glazed Salmon	8-10 min
Impossible™ “Meat”loaf Reheat covered with foil for 5-6 min. Remove foil, finish in oven for 3-5 more min. Serve with heated gravy.	8-10 min

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ITEM	REHEAT TIME
Quiche	8-10 min
Cinnamon Rolls Let cream cheese frosting come to room temperature. Once rolls are baked, remove from oven and immediately smear with cream cheese frosting.	5-7 min
Buttermilk Biscuits	5 min

STOVETOP REHEATING



New England Clam Chowder Mushroom Gravy for Impossible™ “Meat”loaf Heat & Serve Queso

Reheat on the stovetop in a saucepan on medium low heat stirring occasionally until piping hot.

Buttermilk Pancakes

2 cups buttermilk

2 cups Dry Pancake Mix

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

2. Heat non-stick pan or griddle over medium high heat (325°) until a few drops of water sizzle immediately. When pan or griddle is heated, lightly oil.

3. Using a ladle, scoop approximately 1/2 cup of batter onto griddle or pan. Cook pancake on first side until surface has an even layer of bubbles, and a few bubbles have burst. Flip over and cook through.

4. Serve with butter and maple syrup on top.

STOVETOP REHEATING



Green Beans

Melt herb butter on the stovetop in a sauté pan on medium low heat. Add green beans and cook until fully heated.

Season with salt and pepper to taste.

Roasted Winter Vegetables

Pour glaze from container into large, cold skillet. Add vegetables and heat over medium high heat. Occasionally toss and stir until heated through.

BAKING

Bake-at-Home Cookies

Place cookie dough on baking sheet, evenly spaced 1 1/2 inches apart. Bake 13-15 minutes until golden brown.

