

# MOTHER'S DAY AT HOME

## REHEATING INSTRUCTIONS

### OVEN REHEATING



- Oven should be preheated to 375° (except where noted).
- 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).
- We recommend allowing all items to sit at room temperature for 30 minutes - 1 hour prior to cooking.

ITEM	REHEAT TIME
<b>Quiches</b>	8-12 min
<b>Cinnamon Rolls</b> 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
<b>Skillet Cornbread</b>	5-7 min
<b>Buttermilk Biscuits</b>	5 min
<b>Applewood Smoked Bacon</b> Spread bacon on sheet pan.	3-5 min
<b>Maple Pork Sausages, Chicken Apple Sausages, Veggie Patties</b>	5-7 min
<b>Spinach Dip, Hot Crab &amp; Artichoke Dip</b> Place in oven-proof or emptied tortilla round container. Bake until bubbling and browning on top. If desired, heat tortilla rounds separately for the last three minutes of cooking time.	20-24 min
<b>Crab Cakes</b>	12-16 min
<b>Roasted Jumbo Asparagus</b>	20 min
<b>Roasted Potatoes</b> Halfway through cook time, stir the potatoes and return to oven.	25 min
<b>Hashbrown Casserole</b>	30-35 min
<b>Manicotti</b> Finish with parmigiano reggiano cheese and serve with heated tomato cream.	25 min
<b>Seven Cheese Macaroni (cover with foil)</b>	35-40 min
<b>Rosemary Roasted Chicken</b> Serve with heated chicken jus.	20-25 min
<b>Southern Fried Chicken</b> Spread on sheet pan to bake. Serve with heated white cream gravy.	10-12 min
<b>Beyla Honey-Glazed Salmon</b> Spread glaze evenly across top of the salmon. Cook to an internal temperature of 145°.	25-35 min
<b>Honey-Glazed Spiral Baked Ham (cover with foil)</b> Heat until piping hot.	25-30 min

### Assorted Bake-At-Home Cookies



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

### Eggplant Parm

13-18 min

1. Remove eggplant from refrigerator and allow to sit at room temperature for 30 minutes - 1 hour.
  2. Preheat oven to 375°.
  3. Cover eggplant parm with foil and heat covered until warm, about 13-18 minutes. (You may also move to microwave-
  4. On stovetop, reheat marinara on medium heat stirring occasionally until piping hot.
  5. Pour marinara over heated eggplant and sprinkle with cheese.
- safe container and reheat in microwave for about 45 seconds - 1.5 minutes.)

### Ziti

45-50 min

1. Preheat oven to 375°.
  2. Pour marinara on top of pasta.
  3. Place in oven and cook covered for 35 minutes.
  4. Remove lid and cook uncovered for 10-15 more
  5. Remove from oven and sprinkle with parmigiano reggiano cheese.
- minutes. The edges should be bubbling and internal temperature at 145°.

### Spatchcock Half Turkey

90 min - 2 hours

1. Allow turkey to rest at room temperature for 45 minutes. Preheat oven to 375°.
2. Cover front and back of turkey with provided seasoning and place back on vegetables skin side up. (Optional: You can rub both sides of turkey with olive oil or melted butter prior to seasoning.)
3. Pour 2 cups of water in the bottom of the pan.
4. Place turkey pan uncovered on center rack of oven; roast for 40 minutes. Baste with pan juices. Bake for an additional 40 minutes and baste again. Roast 10-30 more minutes until internal temperature of 155° in the thickest part of the breast. (The temperature will increase to 165° after removing from the oven.)
5. Remove from oven and allow to rest for 20 minutes before carving. Serve with warmed black pepper sage gravy.

### STOVETOP REHEATING



#### Chicken Jus, White Cream Gravy, Tomato Cream, Black Pepper Sage Gravy

Reheat on the stovetop in a saucepan on medium low heat until warm.

#### Zucchini & Peas

Reheat in a sauté pan over medium heat until warm throughout.

#### Green Beans

Place herb butter scoops to the side. Add 1/2 cup of water and green beans to sauté pan over medium high heat. Cover and cook for approximately 5 minutes. Toss beans and cook a few more minutes uncovered until water is almost gone. Lower heat to medium low and add the butter. Toss gently as butter melts, cooking until beans are at your desired tenderness. Season with salt & pepper to taste.

### Chilled Flank Steak

Drizzle with Pepper Soy Honey Marinade. Serve chilled.



### Devil-ish Eggs

1. Remove egg halves from container and arrange on serving plate.
2. Using a tablespoon, place a dollop of egg salad in each egg white half.
3. Lightly salt and pepper if desired.

### Flourless Limoncello Almond Torte

Keep refrigerated. Let sit at room temperature for 30 minutes before serving.

### Fancy Flourless Chocolate Cake

Keep refrigerated. Let sit at room temperature for 1 hour before serving.