



Reheating Guide



Family Packages	Instructions
Chicken Piccata/Marsala	<p>PAN FRY: recommend rewarming on stovetop with a 12" frying pan. <i>reheat time 15 minutes</i> or internal temp reaches 160°F. (chicken is fully cooked but need to reheat to 160°F)</p> <ul style="list-style-type: none"> ■ step one: add butter cubes and chicken to pan on LOW HEAT for 10 minutes. trick: LOW AND SLOW, you are just warming chicken. flip chicken to heat both sides. ■ step two: add sauce and continue to simmer and stir for 5 more minutes, flipping chicken to heat both sides. <p>OVEN: preheat convection oven to 400°F. <i>reheat time 20 minutes</i> or internal temp reaches 160°F. (chicken is fully cooked but need to reheat to 160°F)</p> <ul style="list-style-type: none"> ■ step one: remove aluminum lid and place in PREHEATED oven for 15 minutes. ■ step two: flip chicken, pour sauce and let warm for 5 more minutes.
Chicken Parmesan, Eggplant Parmesan, Baked Casalinga, Baked Lasagna.	<ul style="list-style-type: none"> ● preheat oven to 400°F. <i>reheat time 18-20 minutes</i> or internal temp reaches 160°F ● add 1 tbls water to the aluminum pan. ● reheat with lid on for 10 minutes ● Remove lid and finish baking for 8-10 more minutes or cheese is golden brown to your liking
Chicken Francese, Traverse City and Siciliano*	<p>preheat convection oven to 400°F. <i>reheat time 20 minutes</i> or internal temp reaches 160°F. (chicken is fully cooked but need to reheat to 160°F)</p> <ul style="list-style-type: none"> ■ step one: remove aluminum lid and place in PREHEATED oven for 15 minutes. ■ step two: flip chicken, pour sauce* and let warm for 5 more minutes. <p>*do not add ammoglio sauce to Siciliano and put back in the oven. Ammoglio is best at room temp poured over the chicken just before you eat it.</p>
Take & Bake Trays	Instructions
Meat & Vegetable Lasagna (½ & ½ tray)	<ul style="list-style-type: none"> ● if frozen, thaw in fridge overnight ● preheat oven to 375°F. <i>cooking time 60 minutes</i> ● remove saran wrap, leave foil lid on. Bake with lid on for 45 minutes. (optional: bake in a water bath for an extra special no burn cooking method). ● Remove lid, take baking paper off and finish baking for 15 minutes to golden brown the cheese to your liking and until the internal temperature reaches 160°F.
Manicotti/Shells (½ & ½ tray)	<ul style="list-style-type: none"> ● if frozen, thaw in fridge overnight ● preheat oven to 375°F. <i>cooking time 40 minutes</i> ● pour cold sauce over top, replace foil lid on. Bake with lid on for 30 minutes. (optional: bake in a water bath for an extra special no burn cooking method). ● Remove lid and finish baking for 10 minutes to crisp the top to your liking and the internal temperature reaches 160°F.
Pasta Dinners	Instructions
Pasta, Ravioli, Meatballs, Sauce...	<ul style="list-style-type: none"> ● reheat on stove, low heat until warm (or reheat in microwave at 30 second intervals) ● meatballs should be reheated in microwave to take chill out and then added to the sauce or pasta until the internal temperature reaches 160°F



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Dessert	Instructions
Adele's Homemade Cookies	<ul style="list-style-type: none"> ● preheat oven to 375°F. ● Place cookie dough on parchment sheet on a cookie sheet pan - space 2 inches apart. ● Bake 12 minutes or until your preference (less time softer, more time crispy) <p>Ingredients: Organic White Flour, Chocolate Chips, Sugar, Butter, Crisco, Eggs, Baking Soda, Vanilla</p>
Pizza Kits	Instructions
Take & Bake Pizza Kits	<ul style="list-style-type: none"> ● remove dough ball from pizza kit box or refrigerator and bring to rest at room temperature for one hour before baking, until ready to roll and stretch. freeze if not using within 24 hrs. ● preheat oven to 450°F and grease your baking (sheet or stone) pan with oil or cooking spray. ● remove dough ball from plastic bag and flour generously. Begin to stretch - punch down, use a rolling pin, pull edges with both hands gently, turning often, until your pie is either 8-10" (small) or 16-18" (large). Have fun! It takes years to make a perfect circle! GF dough is parbaked (skip this step). ● place stretched dough (or par baked GF) on the pan and add your toppings. Joe Bologna recommends putting the sauce first, then 80% of the cheese, next the toppings, and finish with more cheese, but you can be creative! ● bake at 450°F, check after 10 minutes, may want to turn once and check the bottom using a spatula to lift a corner making sure it doesn't underbake or overbake. Check again after 5 minutes. Cooking time varies: Small 12-18 minutes, GF 5-10 minutes, Large 15-25 minutes. ● remove from the oven, let pizza cool for a few minutes before cutting. Enjoy!
Par Baked Pizzas	Instructions
Par Baked Pizza	<ul style="list-style-type: none"> ● preheat oven to 450°F. ● to finish place on pizza stone (or leave on parchment paper and place on a cookie sheet pan) ● Cooking time varies: Small 8-11 minutes, GF 5 minutes, Large 10-14 minutes. ● remove from the oven, let pizza cool for a few minutes before cutting. Enjoy!