



Christmas Reheating Guide



All food was prepared in a special method for reheating so it's super fresh and delicious tastings the next day. Make sure to preheat your oven and **let food rest 5-10 minutes on the counter to take the refrigerator chill out before you continue to reheat.** Room temperature foods heat more evenly. Times may vary by the size of your pan. Use these instructions as a guide. To keep moisture in food remember a lower temp oven and longer reheat time is always better than a hotter oven for less time.

Entrees

Chicken Piccata, Marsala

preheat convection oven to 400°F. *reheat time 25-35 minutes* or internal temp reaches 165°F. (chicken is fully cooked but need to reheat to 160°F)

- step one: **remove aluminum lid** and place in **PREHEATED** oven for 20 minutes.
- step two: **flip chicken, pour sauce over** and let warm for **5-10 more minutes** (or heat sauce on low on stove and pour over top)

Chicken Parmesan

preheat oven to 400°F. *reheat time 23-25 minutes* or internal temp reaches 165°F

- add 1 tbs water to the small aluminum pan (2 tbs water if full pan).
- reheat with **lid on** for 15 minutes
- Remove lid and finish baking for 8-10 more minutes or cheese is melted to your liking

Chicken Francese, Traverse City and Siciliano*

preheat convection oven to 400°F. *reheat time 25-35 minutes* or internal temp reaches 165°F. (chicken is fully cooked but need to reheat to 160°F)

- step one: **remove aluminum lid** and place in **PREHEATED** oven for 20 minutes.
- step two: **flip chicken, pour sauce*** and let warm for **5-10 more minutes.**
*do not add ammoglio sauce to Siciliano. Ammoglio is best at room temp poured over the chicken just before you eat it.

Roasted Potato, Smashed Potato

preheat convection oven to 375°F. *reheat time 35-40 minutes* or internal temp reaches 165°F. Long and slow reheat method works best not to dry the potatoes.

- **place in an oven safe baking dish, drizzle with 1/4 cup heavy cream** (or milk or water) and top with **4 tbs *butter cubes (*optional), COVER with lid and foil or double aluminum foil.** Place in a preheated oven for 35-40 minutes or until steamy hot.

Meat Balls, Italian Sausage

preheat convection oven to 375°F. *reheat time 35-45 minutes* or internal temp reaches 165°F.

- step one: place in **PREHEATED** oven for 25 minutes.
- step two: remove lid, stir and put back in oven for **10-15 more minutes without lid**

Green Bean

preheat convection oven to 350°F. *reheat time 20-25 minutes* or internal temp reaches 165°F.

- reheat with **lid on** for 20-25 minutes

Roasted Potatoes

preheat convection oven to 375°F. *reheat time 30-35 minutes* or internal temp reaches 165°F.

- step one: place in **PREHEATED** oven for 25 minutes.
- step two: remove lid, stir and put back in oven for 5-10 more minutes **without lid**

Pasta

Instructions

Mac & Cheese

preheat convection oven to 375°F. *reheat time 40-45 minutes* or internal temp reaches 165°F.

- **drizzle with 2 tbs heavy cream** (or milk or water), **COVER with lid and place** aluminum pan in preheated oven for 35 minutes
- remove lid, continue to bake for 5-10 more minutes until cheese is melted to your liking
- optional, water bath method. put the baking dish in a water bath and then follow the above instructions so not to scorch or burn the pasta. It's how I would reheat it!

Casalinga

preheat oven to 400°F. *reheat time 35-40 minutes* or internal temp reaches 165°F

- add 1 tbs water to the small aluminum pan (2 tbs water if full pan).
- reheat with **lid on** for 25 minutes
- Remove lid and finish baking for 10-15 more minutes or cheese is melted to your liking

Penne with sauce	<p>preheat oven to 350°F. <i>reheat time 25-30 minutes</i> or internal temp reaches 165°F</p> <ul style="list-style-type: none"> ■ (optional: bake in a water bath for an extra special no burn cooking method). ■ add 1tbls water to the small aluminum pan (3 tbls water if full pan). ■ reheat with lid on for 20 minutes ■ Remove lid, stir, and finish baking for 5-10 more minutes
------------------	---

Take & Bake Trays	Instructions
-------------------	--------------

Meat & Vegetable Lasagna	<p>preheat oven to 375°F. <i>cooking time 60 minutes</i>. if frozen, thaw in fridge overnight</p> <ul style="list-style-type: none"> ● 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	<p>preheat oven to 375°F. <i>cooking time 40 minutes</i>. if frozen, thaw in fridge overnight</p> <ul style="list-style-type: none"> ● 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.
------------------	---

Lobster Ravioli, Cheese Ravioli, Meat Ravioli	<p>preheat oven to 375°F. <i>cooking time 30-40 minutes</i>. if frozen, thaw in fridge overnight</p> <ul style="list-style-type: none"> ● Bake with lid on for 30-40 minutes. (optional: bake in a water bath for an extra special no burn cooking method). the internal temperature reaches 160°F.
---	--

Eggplant Rollentini	<ul style="list-style-type: none"> ● preheat oven to 375°F. <i>cooking time 35-40 minutes</i> ● pour cold tomato basil sauce on top, sprinkle with grated mozzarella ● Bake with lid on for 25 minutes. (optional: bake in a water bath for an extra special no burn cooking method). ● Remove lid and finish baking for 10-15 minutes to crisp the top to your liking and the internal temperature reaches 160°F.
---------------------	--

Breakfast	Instructions
-----------	--------------

Overnight french toast	<p>preheat oven to 400°F. <i>cooking time 45-60 minutes</i></p> <ul style="list-style-type: none"> ● baked without lid for 45-60 minutes or until top is crispy to your liking. optional: bake in a water bath for an extra special no burn bottom method. internal temperature reaches 160°F
------------------------	---

Fish	Instructions
------	--------------

Salmon, Sea Bass, Calamari	<ul style="list-style-type: none"> ● preheat oven to 275°F. <i>cooking time 11-15 minutes</i> ● Put in a preheated oven. Warm for 11-15 minutes without lid on, until the internal temperature reaches 125 to 130 F. (heat sauce on stove and pour over top when fish is ready)
----------------------------	--

Thank you for your support. Merry Christmas, love the Bologna's.