



# Tray 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 35 minutes* or internal temp reaches 165°F.

- step one: **remove aluminum lid** and place in **PREHEATED** oven for 25 minutes.
- step two: **flip chicken, pour sauce over** and let warm for **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 tbls water to the small aluminum pan (2 tbls 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, Lemon  
Breaded and  
Siciliano\*

preheat convection oven to 400°F. *reheat time 30-35 minutes* or internal temp reaches 165°F.

- step one: **remove aluminum lid** and place in **PREHEATED** oven for 25 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

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 tbls \*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.

Roast Beef

preheat convection oven to 250°F. *reheat time 10-15 minutes* or internal temp reaches 165°F.

- step one, warm up the sauce: reheat on the stove, **LOW heat**, continue to **stir** until warm or reheat in the microwave at 30 second intervals.
- step two: pour warmed sauce over sliced roast beef, cover and **BAKE** for 10-15 minutes on the low temp to your liking.

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  
Almondine

preheat convection oven to 350°F. *reheat time 25-30 minutes* or internal temp reaches 165°F.

- reheat with **lid on** for 20-25 minutes, remove lid bake for 5 more minutes

## Pasta / Sauce

### Instructions

Pasta, soup, sauce

- reheat on stove, low heat until warm (or reheat in microwave at 30 second intervals)

Penne Tray

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

- **drizzle with 2 TBLS water, COVER with lid and place** aluminum pan in preheated oven for 25 minutes
- (optional) **while pasta is warming heat extra sauce on stove to a simmer** (you could also pour cold sauce over pasta along with the water in previous step)
- remove lid, stir, add warmed sauce, continue to bake without lid for 5-10 more minutes
- 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!

## Baked Pasta

### Instructions

Mac & Cheese	<p>preheat convection oven to 375°F. <i>reheat time 40-45 minutes</i> or internal temp reaches 165°F.</p> <ul style="list-style-type: none"> <li>■ drizzle with 2 tbs heavy cream (or milk or water), <b>COVER with lid and place</b> aluminum pan in preheated oven for 35 minutes</li> <li>■ remove lid, continue to bake for 5-10 more minutes until cheese is melted to your liking</li> <li>■ 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!</li> </ul>
Casalinga	<p>preheat oven to 400°F. <i>reheat time 35-40 minutes</i> or internal temp reaches 165°F</p> <ul style="list-style-type: none"> <li>■ add 1 tbs water to the small aluminum pan (2 tbs water if full pan).</li> <li>■ reheat with <b>lid on</b> for 25 minutes</li> <li>■ Remove lid and finish baking for 10-15 more minutes or cheese is melted to your liking</li> </ul>
<b>Take &amp; Bake Trays</b>	<b>Instructions</b>
Meat & Vegetable Lasagna	<p>preheat oven to 375°F. <i>cooking time 75 minutes</i>. if frozen, thaw in fridge overnight</p> <ul style="list-style-type: none"> <li>● remove saran wrap, leave foil lid on. Bake with lid on for 60 minutes. (optional: bake in a water bath for an extra special no burn cooking method).</li> <li>● Remove lid, remove baking parchment paper and finish baking for 15 minutes to golden brown the cheese to your liking and until the internal temperature reaches 160°F.</li> </ul>
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"> <li>● Bake with lid on for 30 minutes. (optional: bake in a water bath for an extra special no burn cooking method).</li> <li>● Remove lid and finish baking for 10 minutes to crisp the top to your liking and the internal temperature reaches 160°F.</li> </ul>
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"> <li>● 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.</li> </ul>
Eggplant Rollentini	<ul style="list-style-type: none"> <li>● preheat oven to 375°F. <i>cooking time 35-40 minutes</i></li> <li>● pour cold tomato basil sauce on top, sprinkle with grated mozzarella</li> <li>● Bake with lid on for 25 minutes. (optional: bake in a water bath for an extra special no burn cooking method).</li> <li>● Remove lid and finish baking for 10-15 minutes to crisp the top to your liking and the internal temperature reaches 160°F.</li> </ul>
<b>Breakfast</b>	<b>Instructions</b>
Overnight french toast	<p>preheat oven to 400°F. <i>cooking time 60-70 minutes</i></p> <ul style="list-style-type: none"> <li>● baked with lid for 45 minutes. optional: bake in a water bath for an extra special no burn bottom method.</li> <li>● remove lid and bake for additional 15-25 minutes or until top is crispy to your liking. internal temperature reaches 160°F</li> </ul>
Skillet	<p>preheat convection oven to 375°F. <i>reheat time 25-30 minutes</i> or internal temp reaches 165°F.</p> <ul style="list-style-type: none"> <li>● reheat <b>with lid on</b> for 25-30 minutes</li> </ul>
<b>Dessert</b>	<b>Instructions</b>
Adele's Homemade Cookies	<ul style="list-style-type: none"> <li>● preheat oven to 375°F. <i>cooking time 11-12 minutes</i></li> <li>● Place cookie dough on a parchment sheet on a cookie sheet pan - space 2 inches apart.</li> <li>● Bake 11-12 minutes or until your preference (less time softer, more time crispy)</li> </ul> <p style="text-align: center;">Ingredients: Organic White Flour, Chocolate Chips, Sugar, Butter, Crisco, Eggs, Baking Soda, Vanilla</p>
<b>Bread</b>	<b>Instructions</b>

Dinner Rolls

preheat oven to 350°F. baking time **2-3 minutes**

- optional, warm rolls before eating. Bake for 2 minutes to warm. remove from the oven, just before eating.

Thank you for your support. If you have any questions with reheat instructions please feel free to **text or call us at 248-841-8808**