

Bologna 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

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| Chicken Piccata, Marsala | preheat convection oven to 400°F. <i>reheat time 25-35 minutes</i> or internal temp reaches 165°F. <ul style="list-style-type: none"> step one: remove aluminum lid and place in PREHEATED oven for 20-25 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. <i>reheat time 23-25 minutes</i> or internal temp reaches 165°F <ul style="list-style-type: none"> 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 and Siciliano* | preheat convection oven to 400°F. <i>reheat time 25-35 minutes</i> or internal temp reaches 165°F. <ul style="list-style-type: none"> 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. <p>*do not add ammoglio sauce to Siciliano. Ammoglio is best at room temp poured over the chicken just before you eat it.</p> |
| Roasted Potato, Smashed Potato | preheat convection oven to 375°F. <i>reheat time 35-40 minutes</i> or internal temp reaches 165°F. Long and slow reheat method works best not to dry the potatoes. <ul style="list-style-type: none"> 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. |
| Meat Balls, Italian Sausage | preheat convection oven to 375°F. <i>reheat time 35-45 minutes</i> or internal temp reaches 165°F. <ul style="list-style-type: none"> 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. <i>reheat time 20-25 minutes</i> or internal temp reaches 165°F. <ul style="list-style-type: none"> reheat with lid on for 20-25 minutes |
| Roasted Potatoes | preheat convection oven to 375°F. <i>reheat time 30-35 minutes</i> or internal temp reaches 165°F. <ul style="list-style-type: none"> 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

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| Mac & Cheese | preheat convection oven to 375°F. <i>reheat time 40-45 minutes</i> or internal temp reaches 165°F. <ul style="list-style-type: none"> drizzle with 2 tbls 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! |
| Casalunga | preheat oven to 400°F. <i>reheat time 35-40 minutes</i> or internal temp reaches 165°F <ul style="list-style-type: none"> add 1 tbls water to the small aluminum pan (2 tbls 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 |

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| 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 |
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| Take & Bake Trays | Instructions |
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| 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"> ● 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). ● 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. ● After fully cooked let rest on the counter for 5 minutes before cutting. |
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| 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. |
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| 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. |
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| 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. |
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| Breakfast | Instructions |
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| 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 |
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| Fish | Instructions |
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| 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) |
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| Pizza Kits | Instructions |
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| 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 |
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| | <p>minutes. Cooking time varies: Small 12-18 minutes, GF 5-10 minutes, Large 15-25 minutes.</p> <ul style="list-style-type: none"> ● 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! |

Thank you for your support, love the Bologna's. *updated March 2023*