

Name of Dish	Reheat instructions
CHICKEN CUTLET & TENDERS	<p>CHEF RECOMMENDED REHEAT INSTRUCTIONS</p> <p>PREHEAT OVEN TO 350 DEGREES. PLACE THE CHICKEN CUTLETS OR TENDERS ON AN OVEN SAFE PAN. REHEAT UNTIL CRISPY AND HOT THROUGH, ABOUT 15- 20 MINUTES.</p> <p>*REHEATED FOODS SHOULD BE HEATED TO AN INTERNAL TEMPERATURE OF 165 DEGREES.</p> <p>ON THE FLY</p> <p>MICROWAVE FOR 2-3 MINUTES OR UNTIL HOT</p>
TURKEY BURGER	<p>CHEF RECOMMENDED REHEAT INSTRUCTIONS</p> <p>PREHEAT OVEN TO 350 DEGREES. PLACE THE TURKEY BURGER ON AN OVEN SAFE PAN. REHEAT UNTIL CRISPY AND HOT THROUGH, ABOUT 15- 20 MINUTES.</p> <p>*REHEATED FOODS SHOULD BE HEATED TO AN INTERNAL TEMPERATURE OF 165 DEGREES.</p> <p>ON THE FLY</p> <p>MICROWAVE FOR 2-3 MINUTES OR UNTIL HOT</p>
BALSAMIC MARINATED CHICKEN	<p>CHEF RECOMMENDED REHEAT INSTRUCTIONS</p> <p>PREHEAT OVEN TO 350 DEGREES. PLACE THE CHICKEN BREAST ON AN OVEN SAFE PAN. REHEAT SLOWLY UNTIL HOT TO ENSURE THE CHICKEN STAYS MOISTURIZED. HEAT 15-20 MINUTES.</p> <p>*REHEATED FOODS SHOULD BE HEATED TO AN INTERNAL TEMPERATURE OF 165 DEGREES.</p> <p>ON THE FLY</p> <p>MICROWAVE FOR 2 MINUTES OR UNTIL HOT</p>
CHICKEN PARMESAN	<p>CHEF RECOMMENDED REHEAT INSTRUCTIONS</p> <p>PREHEAT OVEN TO 350 DEGREES. PLACE THE CHICKEN BREAST ON AN OFFICE SAFE PAN. REHEAT SLOWLY UNTIL HOT TO ENSURE THE CHICKEN STAYS MOIST. HEAT 20-23 MINUTES.</p> <p>*REHEATED FOODS SHOULD BE HEATED TO AN INTERNAL TEMPERATURE OF 165 DEGREES.</p> <p>ON THE FLY</p> <p>MICROWAVE FOR 3 MINUTES OR UNTIL HOT</p>
CHICKEN COQ AU VIN	<p>CHEF RECOMMENDED REHEAT INSTRUCTIONS</p> <p>PREHEAT THE OVEN TO 350 DEGREES. PLACE THE CHICKEN AND SAUCE IN AN OVEN SAFE PAN. HEAT IN THE OVEN UNTIL HOT, ABOUT 15-20 MINUTES.</p> <p>*REHEATED FOODS SHOULD BE HEATED TO AN INTERNAL TEMPERATURE OF 165 DEGREES.</p> <p>ON THE FLY</p> <p>MICROWAVE FOR 2-3 MINUTES OR UNTIL HOT</p>
JUMBO LUMP CRABCAKES	<p>CHEF RECOMMENDED REHEAT INSTRUCTIONS</p> <p>PREHEAT OVEN TO 350 DEGREES. PLACE CRABCAKE ON OVEN SAFE PAN AND PLACE IN THE OVEN. BAKE FOR 12-15 MINUTES OR UNTIL HOT. SERVE WITH CRAB SIRACHA SAUCE</p> <p>*REHEATED FOODS SHOULD BE HEATED TO AN INTERNAL TEMPERATURE OF 165 DEGREES.</p> <p>ON THE FLY</p> <p>MICROWAVE FOR 2-3 MINUTES OR UNTIL HOT</p>
APRICOT GLAZED SALMON	<p>CHEF RECOMMENDED REHEAT INSTRUCTIONS</p> <p>PREHEAT OVEN TO 325 DEGREES. PLACE THE SALMON IN AN OVEN SAFE PAN. BAKE TO REHEAT UNTIL HOT ABOUT 20 MINUTES.</p> <p>*REHEATED FOODS SHOULD BE HEATED TO AN INTERNAL TEMPERATURE OF 165 DEGREES.</p> <p>ON THE FLY</p> <p>MICROWAVE FOR 2-3 MINUTES OR UNTIL HOT</p>
SHAVED NEW YORK STRIPLOIN	<p>CHEF RECOMMENDED REHEAT INSTRUCTIONS</p> <p>HEAT IN A SAUTE PAN WITH 1 TSP OF OLIVE OIL OR PAN SPRAY OVER MEDIUM HEAT. MIX IN PAN UNTIL HOT, ABOUT 3 MINUTES.</p>

	<p>*REHEATED FOODS SHOULD BE HEATED TO AN INTERNAL TEMPERATURE OF 165 DEGREES. ON THE FLY MICROWAVE FOR 2-3 MINUTES OR UNTIL HOT</p>
BLACKBEAN BURGER	<p>CHEF RECOMMENDED REHEAT INSTRUCTIONS PREHEAT OVEN TO 350 DEGREES. PLACE THE TURKEY BURGER ON AN OVEN SAFE PAN. REHEAT UNTIL CRISPY AND HOT THROUGH, ABOUT 15- 20 MINUTES. *REHEATED FOODS SHOULD BE HEATED TO AN INTERNAL TEMPERATURE OF 165 DEGREES. ON THE FLY MICROWAVE FOR 2-3 MINUTES OR UNTIL HOT</p>
MUSHROOM BOLOGNESE LASAGNA	<p>CHEF RECOMMENDED REHEAT INSTRUCTIONS PREHEAT THE OVEN TO 350 DEGREES. PLACE THE LASAGNA IN AN OVEN SAFE PAN AND WRAP WITH FOIL. BAKE FOR 15 MINUTES. UNCOVER, AND BAKE FOR AN ADDITIONAL 10 MINUTES TO GET CRISPY DELICIOUS EDGES. REMOVE AND LET STAND FOR 2-3 MINUTES. *REHEATED FOODS SHOULD BE HEATED TO AN INTERNAL TEMPERATURE OF 165 DEGREES. ON THE FLY MICROWAVE FOR 3 MINUTES. REMOVE AND LET STAND FOR 1 MINUTE</p>
CHICKEN AND BROCCOLI RABE MEATBALL	<p>CHEF RECOMMENDED REHEAT INSTRUCTIONS PREHEAT OVEN TO 375 DEGREES. PLACE THE MEATBALLS IN AN OVEN SAFE PAN. PLACE IN THE OVEN UNTIL HOT, ABOUT 12-14 MINUTES. *REHEATED FOODS SHOULD BE HEATED TO AN INTERNAL TEMPERATURE OF 165 DEGREES. ON THE FLY MICROWAVE FOR 2 MINUTES OR UNTIL HOT</p>
BUTTERNUT SQUASH & TURKEY SAUSAGE ORECCHIETTE	<p>CHEF RECOMMENDED REHEAT INSTRUCTIONS PREHEAT OVEN TO 350 DEGREES. PLACE IN AN OVEN SAFE PAN AND BAKE UNTIL HOT, ABOUT 20 MINUTES. OR REHEAT ON STOVE, OVEN LOW HEAT, STIRRING CONSTANTLY UNTIL HOT, ABOUT 5 MINUTES. *REHEATED FOODS SHOULD BE HEATED TO AN INTERNAL TEMPERATURE OF 165 DEGREES. ON THE FLY MICROWAVE FOR 3 MINUTES. REMOVE AND LET STAND FOR 1 MINUTE</p>
LASAGNA BOLOGNESE	<p>CHEF RECOMMENDED REHEAT INSTRUCTIONS PREHEAT THE OVEN TO 350 DEGREES. PLACE THE LASAGNA IN AN OVEN SAFE PAN AND WRAP WITH FOIL. BAKE FOR 15 MINUTES. UNCOVER, AND BAKE FOR AN ADDITIONAL 10 MINUTES TO GET CRISPY DELICIOUS EDGES. REMOVE AND LET STAND FOR 2-3 MINUTES. *REHEATED FOODS SHOULD BE HEATED TO AN INTERNAL TEMPERATURE OF 165 DEGREES. ON THE FLY MICROWAVE FOR 3 MINUTES. REMOVE AND LET STAND FOR 1 MINUTE.</p>
DI BRUNO BROS. MEATBALLS	<p>CHEF RECOMMENDED REHEAT INSTRUCTIONS BAKE IN A 350 DEGREE OVEN IN AN OVEN SAFE PAN FOR 15 MINUTES, UNTIL HOT. OR REHEAT ON THE STOVE IN A POT WITH POMODORO SAUCE. SIMMER ON LOW HEAT FOR 15-20 MINUTES UNTIL HOT. *REHEATED FOODS SHOULD BE HEATED TO AN INTERNAL TEMPERATURE OF 165 DEGREES. ON THE FLY MICROWAVE FOR 3 MINUTES. REMOVE AND LET STAND FOR 1 MINUTE.</p>
EGGPLANT PARMESAN	<p>CHEF RECOMMENDED REHEAT INSTRUCTIONS PREHEAT THE OVEN TO 350 DEGREES. PLACE THE EGGPLANT PARM IN AN OVEN SAFE PAN AND WRAP WITH FOIL. BAKE FOR 15 MINUTES. UNCOVER, AND BAKE FOR AN ADDITIONAL 10 MINUTES TO GET CRISPY DELICIOUS EDGES. REMOVE AND LET STAND FOR 2-3 MINUTES. *REHEATED FOODS SHOULD BE HEATED TO AN INTERNAL TEMPERATURE OF 165 DEGREES.</p>

	<p>ON THE FLY MICROWAVE FOR 3 MINUTES. REMOVE AND LET STAND FOR 1 MINUTE.</p>
GREENBEANS	<p>CHEF RECOMMENDED REHEAT INSTRUCTIONS IN A MEDIUM SAUTE PAN, HEAT THE GREEN BEANS OVER MEDIUM HEAT WHILE SAUTEEING UNTIL HOT, ABOUT 3-4 MINUTES. *REHEATED FOODS SHOULD BE HEATED TO AN INTERNAL TEMPERATURE OF 165 DEGREES. ON THE FLY MICROWAVE FOR 1.5 MINUTES OR UNTIL HOT</p>
ROASTED BRANZINO	<p>CHEF RECOMMENDED REHEAT INSTRUCTIONS HEAT OVEN TO 300 DEGREES. PLACE THE FISH ON A PIECE OF FOIL ON AN OVEN SAFE PAN. PLACE IN THE OVEN AND BAKE UNTIL HOT ABOUT 12-15 MINUTES. *REHEATED FOODS SHOULD BE HEATED TO AN INTERNAL TEMPERATURE OF 165 DEGREES. ON THE FLY NOT RECOMMENDED, BUT IF YOU'RE IN A HURRY, MICROWAVE FOR 2 MINUTES UNTIL HOT.</p>
FREGOLA WITH CURRANTS & PINE NUTS	<p>CHEF RECOMMENDED REHEAT INSTRUCTIONS IN A NON-STICK SKILLET, HEAT 2 TSP OF OLIVE OIL OVER MEDIUM HIGH HEAT. PLACE THE FREGOLA IN THE PAN. SAUTEE UNTIL HOT, ABOUT 3-4 MINUTES. USE A SPATULA TO STIR CONSTANTLY TO ENSURE THAT THE FREGOLA DOES NOT BURN OR STICK. *REHEATED FOODS SHOULD BE HEATED TO AN INTERNAL TEMPERATURE OF 165 DEGREES. ON THE FLY MICROWAVE FOR 2 MINUTES OR UNTIL HOT</p>
BABY CARROTS & ASPARAGUS	<p>CHEF RECOMMENDED REHEAT INSTRUCTIONS PREHEAT THE OVEN TO 375 DEGREES. PLACE THE CARROTS OR ASPARAGUS ON A BAKING SHEET. REHEAT UNTIL HOT, ABOUT 6-8 MINUTES. *REHEATED FOODS SHOULD BE HEATED TO AN INTERNAL TEMPERATURE OF 165 DEGREES. ON THE FLY MICROWAVE FOR 2 MINUTES OR UNTIL HOT</p>
DI BRUNO BROS. MAC N' CHEESE	<p>CHEF RECOMMENDED REHEAT INSTRUCTIONS PREHEAT OVEN TO 350 DEGREES. PLACE IN AN OVEN SAFE PAN AND BAKE UNTIL HOT, ABOUT 20 MINUTES. OR REHEAT ON STOVE, OVEN LOW HEAT, STIRRING CONSTANTLY UNTIL HOT, ABOUT 5 MINUTES. *REHEATED FOODS SHOULD BE HEATED TO AN INTERNAL TEMPERATURE OF 165 DEGREES. ON THE FLY MICROWAVE FOR 3 MINUTES. REMOVE AND LET STAND FOR 1 MINUTE.</p>
CHIVE MASHED POTATOES	<p>CHEF RECOMMENDED REHEAT INSTRUCTIONS HEAT 1 TBSP OF BUTTER IN A NON-STICK SAUTEE PAN. PLACE THE POTATOES IN THE PAN. HEAT UP FOR 5 MINUTES UNTIL THOROUGHLY WARM. USE A SPATULA TO STIR CONSTANTLY. *REHEATED FOODS SHOULD BE HEATED TO AN INTERNAL TEMPERATURE OF 165 DEGREES. ON THE FLY MICROWAVE FOR 3 MINUTES. REMOVE AND LET STAND FOR 1 MINUTE.</p>
PASTA CARMELLA	<p>CHEF RECOMMENDED SERVE CHILLED **CAN BE HEATED UP IF DESIRED, MICROWAVE FOR 1-2 MINUTES UNTIL WARM. *REHEATED FOODS SHOULD BE HEATED TO AN INTERNAL TEMPERATURE OF 165 DEGREES.</p>

SWEET POTATO MASHED	<p>CHEF RECOMMENDED REHEAT INSTRUCTIONS</p> <p>IN A MEDIUM SAUTE PAN, HEAT THE SWEET POTATOES ON LOW HEAT WHILE STIRRING CONSTANTLY WITH A RUBBER SPATULA</p> <p>*REHEATED FOODS SHOULD BE HEATED TO AN INTERNAL TEMPERATURE OF 165 DEGREES. ON THE FLY</p> <p>MICROWAVE FOR 1 MINUTE, STIR AND MICROWAVE AGAIN FOR AN ADDITIONAL MINUTE.</p>
POTATO LATKE	<p>CHEF RECOMMENDED REHEAT INSTRUCTIONS</p> <p>PREHEAT OVEN TO 375 DEGREES. PLACE LATKE ON A PAN AND CRISP IN THE OVEN UNTIL HOT AND SLIGHTLY CRUNCHY, ABOUT 10-12 MINUTES.</p> <p>*REHEATED FOODS SHOULD BE HEATED TO AN INTERNAL TEMPERATURE OF 165 DEGREES. ON THE FLY</p> <p>MICROWAVE FOR 2 MINUTES OR UNTIL WARM.</p>
TRUFFLE SCENTED MUSHROOM ARANCINI	<p>CHEF RECOMMENDED REHEAT INSTRUCTIONS</p> <p>PREHEAT THE OVEN TO 375 DEGREES. PLACE ARANCINI IN AN OVEN SAFE PAN. WARM UNTIL CRISPY AND GOLDEN BROWN, ABOUT 12-15 MINUTES.</p> <p>*REHEATED FOODS SHOULD BE HEATED TO AN INTERNAL TEMPERATURE OF 165 DEGREES. ON THE FLY</p> <p>MICROWAVE FOR 2 MINUTES OR UNTIL HOT</p>
BRUSSELS SPROUTS, CARAMELIZED ONION, & BACON	<p>CHEF RECOMMENDED REHEAT INSTRUCTIONS</p> <p>PREHEAT OVEN TO 375 DEGREES. PLACE BRUSSELS ON A PAN AND CRISP IN THE OVEN UNTIL HOT AND SLIGHTLY CRUNCHY, ABOUT 6-8 MINUTES.</p> <p>*REHEATED FOODS SHOULD BE HEATED TO AN INTERNAL TEMPERATURE OF 165 DEGREES. ON THE FLY</p> <p>MICROWAVE FOR 2 MINUTES OR UNTIL WARM.</p>
BRAISED TUSCAN KALE & WHITE BEANS	<p>CHEF RECOMMENDED REHEAT INSTRUCTIONS</p> <p>IN A SAUTE PAN OVER MEDIUM HEAT, PLACE THE KALE AND BEANS IN THE PAN. STIR OCCASIONALLY UNTIL HOT, ABOUT 3-5 MINUTES.</p> <p>*REHEATED FOODS SHOULD BE HEATED TO AN INTERNAL TEMPERATURE OF 165 DEGREES. ON THE FLY</p> <p>MICROWAVE FOR 2 MINUTES OR UNTIL HOT</p>
ROASTED BEETS, GOAT CHEESE, TOFFEE PECANS	<p>SERVE CHILLED OR ROOM TEMPERATURE</p>
ROSEMARY ROASTED ROOT VEGETABLES	<p>CHEF RECOMMENDED REHEAT INSTRUCTIONS</p> <p>PREHEAT OVEN TO 375 DEGREES. SPREAD THE VEGETABLES OUT ON AN OVEN SAFE PAN. CRISP IN THE OVEN UNTIL HOT AND SLIGHTLY CRUNCHY, ABOUT 6-8 MINUTES.</p> <p>*REHEATED FOODS SHOULD BE HEATED TO AN INTERNAL TEMPERATURE OF 165 DEGREES. ON THE FLY</p> <p>MICROWAVE FOR 2 MINUTES OR UNTIL HOT</p>
ROASTED BABY POTATOES	<p>CHEF RECOMMENDED REHEAT INSTRUCTIONS</p> <p>PREHEAT OVEN TO 375 DEGREES. SPREAD THE POTATOES OUT ON AN OVEN SAFE PAN EVENLY. DRIZZLE WITH A TOUCH OF OLIVE OIL. CRISP IN THE OVEN UNTIL HOT AND SLIGHTLY CRUNCHY ABOUT 6-8 MINUTES</p> <p>*REHEATED FOODS SHOULD BE HEATED TO AN INTERNAL TEMPERATURE OF 165 DEGREES. ON THE FLY</p> <p>MICROWAVE FOR 2 MINUTES OR UNTIL HOT</p>

TOMATO, MOZZARELLA, AND OLIVE SALAD	SERVE COLD OR ROOM TEMPERATURE
CAULIFLOWER GRATIN	<p>CHEF RECOMMENDED REHEAT INSTRUCTIONS PREHEAT OVEN TO 375 DEGREES. PLACE THE GRATIN IN AN OVEN SAFE PAN. BAKE UNTIL GOLDEN BROWN AND CRISPY, ABOUT 30 MINUTES. *REHEATED FOODS SHOULD BE HEATED TO AN INTERNAL TEMPERATURE OF 165 DEGREES. ON THE FLY MICROWAVE FOR 3 MINUTES. REMOVE AND LET STAND FOR 1 MINUTE.</p>
MUSHROOM STRUDEL <i>PACKED-</i>	<p>CHEF RECOMMENDED REHEAT INSTRUCTIONS PREHEAT OVEN TO 325 DEGREES. PLACE IN AN OVEN SAFE PAN AND TOP WITH ALUMINUM FOIL. BAKE 25 MINUTES. REMOVE THE FOIL AND BAKE AN ADDITIONAL 5 MINUTES. *REHEATED FOODS SHOULD BE HEATED TO AN INTERNAL TEMPERATURE OF 165 DEGREES. ON THE FLY MICROWAVE FOR 3 MINUTES. REMOVE AND LET STAND FOR 1 MINUTE.</p>
SPANAKOPITA-	<p>CHEF RECOMMENDED REHEAT INSTRUCTIONS PREHEAT OVEN TO 350 DEGREES. PLACE THE GRATIN IN AN OVEN SAFE PAN. BAKE UNTIL GOLDEN BROWN AND CRISPY, ABOUT 15-20 MINUTES. *REHEATED FOODS SHOULD BE HEATED TO AN INTERNAL TEMPERATURE OF 165 DEGREES. ON THE FLY MICROWAVE FOR 2 MINUTES. REMOVE AND LET STAND FOR 1 MINUTE.</p>