



italian table & bar

CHRISTMAS DINNER TO-GO 2019 HEATING INSTRUCTIONS

General Instructions

BEFORE COOKING

- Let all items sit at room temperature for 2 hours before heating.

HEATING INSTRUCTIONS

- All items are fully cooked, come in their own foil-roasting pans, and just need to be reheated.

SUPPLIES NEEDED

- We recommend a Taylor digital probe-cooking thermometer.
- You will need aluminum foil.

HEATING TIMES

- Heating times are an estimate only, as all ovens vary greatly, please use a thermometer.
- The number of items you are heating in the oven and the number of times you open the oven door will affect your heating times.

DO NOT

- Do not put any plastic or paper lids in the oven.
- Do not heat foil containers in the microwave.

SIDES

MACARONI & CHEESE*:

Preheat oven to 350°F. Remove lid, cover with foil and heat until internal temperature reaches 160°F and is bubbly on top, approx. 30-35 minutes. After 20 minutes of cooking, stir, top with breadcrumbs and return to the oven uncovered.

PARMESAN MASHED POTATOES:

Preheat oven to 350°F. Remove lid, cover with foil and heat until internal temperature reaches 160°F, approx. 30-35 minutes. After 15 minutes of cooking, stir, top with breadcrumbs and return to the oven uncovered.

BRUSSELS SPROUTS*:

Preheat oven to 350°F. Remove lid, cover with foil and heat until internal temperature reaches 160°F, approx. 25-30 minutes.

FOCACCIA:

Once everything has been pulled out of the oven, pop the focaccia in the oven for 3-5 minutes, until warm.

APPETIZERS

STUFFED MUSHROOMS:

Preheat oven to 350°F. Heat uncovered until internal temperature reaches 160°F, approx. 12-15 minutes.

SKEWERS:

Store in the refrigerator and take out when ready to serve.

DESSERT

TORTE, CHEESECAKE & CANNOLIS:

Store in the refrigerator and take out when ready to serve.

ENTREES

LASAGNAS:

Preheat oven to 350°F. Remove lid and tent with foil, heat until internal temperature reaches 160°F, approx. 30-40 minutes. Remove foil, top with mozzarella provided, return to the oven uncovered and heat until cheese is melted and golden brown. Let stand for 15 minutes before slicing and serving.

CHICKEN PICCATA:

Preheat oven to 350°F. Remove lid and cover with foil, heat until internal temperature reaches 160°F, approx. 20-30 minutes. Heat the sauce in a saucepan on the stove. Slowly bring to a simmer, stirring frequently to avoid burning the bottom. Serve on the side or pour over the chicken breasts.

CHICKEN MARSALA:

Preheat oven to 350°F. Remove lid and cover with foil, heat until internal temperature reaches 160°F, approx. 20-30 minutes. Heat the sauce in a saucepan on the stove. Slowly bring to a simmer, stirring frequently to avoid burning the bottom. Serve on the side or pour over the chicken breasts.

PORCHETTA:

Preheat oven to 350°F. Remove lid and cover with foil, heat until internal temperature reaches 160°F, approx. 20-25 minutes.

MEATBALLS:

Preheat oven to 350°F. Remove lid and cover with foil, heat until internal temperature reaches 160°F, approx. 20-30 minutes. Remove foil and top with parmesan provided.

* As an alternative, you may transfer the items marked with an asterisk to a microwave safe dish and microwave on high for 3-4 minutes uncovered (stir half way through). Repeat if temperature is not to your liking.