

General Instructions

BEFORE COOKING

- Let short ribs, turkey porchetta, and tuscan chicken sit at room temperature for 60 minutes.
- Let all other items sit at room temperature for 90 minutes 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

BRUSSELS SPROUTS*: Preheat oven to 350°F. Remove lid, cover with foil and heat until internal temperature reaches 160°F, approx. 25-30 minutes. Squeeze lemon over brussels sprouts and top with parmesan. Toss with dressing before serving.

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

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 and heat until golden brown.

BAKED RIGATONI: 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. Remove foil, top with mozzarella provided, return to the oven uncovered and heat until cheese is melted and golden brown. If you prefer more marinara, heat extra side of marinara in a small sauce pot or in the microwave, until warm.

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

ENTREES

SHORT RIBS**: Preheat oven to 350°F. Short Ribs will come in their own foil-roasting pan. Remove lid and insert your oven-safe digital probe thermometer into the largest ribs. Cover with foil, place pan on the lowest oven rack, and heat until internal temperature reaches 160°F, approx. 40 minutes.

Heat extra side of au jus in a small pot or the microwave until warm, and serve with ribs.

TURKEY PORCHETTA: Preheat oven to 350°F. Turkey will come in its own foil-roasting pan. Remove lid and insert your oven safe digital probe thermometer into the thickest part of the porchetta. Cover with foil, place pan on the lowest oven rack, and heat until internal temperature reaches 160°F, approx. 30 minutes.

Heat extra side of gravy in a small sauce pot or microwave, until warm, and serve over porchetta.

TUSCAN CHICKEN: Preheat oven to 300°F. Chicken will come in its own foil-roasting pan. Remove lid and insert your oven safe digital probe thermometer into the thickest part of the chicken. Cover with foil, place pan on the lowest oven rack, and heat until internal temperature reaches 160°F, approx. 30 minutes.

Heat extra side of sauce in a small sauce pot or microwave, until warm, and serve over chicken.

LASAGNAS: Preheat oven to 350°F. Remove lid and tent with foil, heat until internal temperature reaches 160°F, approx. 45-60 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. If you prefer more marinara, heat extra side of marinara in a small sauce pot or in the microwave, until warm.

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.

APPETIZERS

STUFFED MUSHROOMS:

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

DESSERT

TORTES & CUPCAKES: Store in the refrigerator and take out when ready to serve.

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

* 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.