Warm & Serve

REHEATING INSTRUCTIONS

all items are fully cooked unless indicated otherwise. reheating times may vary based on appliance type, accuracy of appliance temperature, container size or material, type and quantity of food, and/or other variables

MEALS & FEASTS

OVEN

preheat oven to 350°F. heat each item uncovered or covered for suggested amount of time or until heated thoroughly

5 MINUTES
- Larder sourdough (or 2 mins in toaster)

8-10 MINUTES
- green beans
- seasonal vegetables
- steak
- salmon
- salt & pepper chicken
- seasoned fries

10-15 MINUTES
- creamy chicken handpie

20-25 MINUTES
- short rib feast (covered in aluminum pan)

25-35 MINUTES
- mac & cheese (covered for 25min in aluminum pan, uncover and bake for 8-10 more minutes)

MICROWAVE

transfer to a microwave-safe dish and cover with a microwave-safe lid and heat on high to desired temperature

1.5-3 MINUTES
- rice (covered)
- soup (slightly covered, stir occasionally to heat evenly)

4 MINUTES
- short rib (covered)
- bolognese (covered, stir occasionally to heat evenly)

STOVE-TOP

transfer to cooktop vessel suggested in the instructions below. add ingredients to your tasting or desired consistency

MASHED POTATOES
in a large pot on low heat, warm 3/4 cup of milk and 1/4 stick of butter with 1/4 teaspoon of salt, then add the mashed potatoes - stir potatoes with a whisk, until hot.

GRAVY
in a small pot on low heat, whisk in 1/2 cup of milk and cold gravy. stir frequently to prevent any burning. once sauce comes to a light bubble, gravy is ready to serve.

RED WINE SHALLOT SAUCE
in a small pot on low heat, stir frequently to prevent any burning. once sauce comes to a light bubble, it is ready to serve.

SWEET POTATO MASH
in a large pot on low heat, warm 1/2 cup of milk and 1 tablespoon of butter with 1/4 teaspoon of salt, then add the cold sweet potato mash - stir potatoes with a whisk, until hot.