

CUSTOM DINNER FOR 4 FALL 2020
REHEAT INSTRUCTIONS

- Most dishes reheat best and retain their quality better using a conventional oven. The times provided are guidelines and may vary with each home oven. Microwave reheating is not recommended in most cases for the best quality product. If you do choose to use a microwave oven, follow these guidelines:
 - Never put foil or metallic containers in the microwave.
 - Keep foods loosely covered with microwave-safe wrap.
 - Rotate or stir items at least once during the reheating process.
- Suggested reheating times may need to be increased if reheating either multiple dishes simultaneously or large quantities. Bulk items will reheat more evenly if they are in a single layer.
- Always check the internal temperature of food with a stemmed thermometer before eating. Reheated food should reach 165°F before consumption.
- Always keep stored food covered and refrigerated at 40°F degrees or less.
- **Always use caution when removing containers from microwave or oven. For ease and safety, always place black ovenable containers on a cookie sheet before placing in the oven. Do not place black containers directly on oven floor or a heating element. Clear plastic lids should be removed before reheating.**

STARTERS

Mixed Green Salad: Keep refrigerated until ready to serve.

Caesar Salad: Keep refrigerated until ready to serve.

SIDES

CREAMY MASHED POTATOES:

OVEN: Remove plastic wrap and lid from container and replace with foil. Place in a 350°F oven for approx. 35-45 minutes or until internal temperature reaches 165° F. Stir potatoes halfway through heating.

MICROWAVE: Remove plastic packaging and lid and cover container loosely with microwave-safe wrap. Microwave on HIGH for approx. 3 minutes. Stir and continue heating 1-3 minutes more, if necessary, until internal temperature reaches 165°F.

Fingerling Potatoes:

STOVE: Lightly coat frying pan with oil and warm over medium heat. Add potatoes and sauté, tossing frequently, until heated through.

OVEN: Remove plastic top from container. Place container in a 400°F oven for approximately 12-15 minutes, or until internal temperature registers 165°F. Stir potatoes halfway through heating.

Grilled Asparagus:

STOVE: Remove asparagus from plastic container and place in a sauté pan over medium heat. Heat, stirring occasionally, for approx. 4-6 minutes until internal temperature reaches 165°F.

MICROWAVE: Remove lid and cover loosely with microwave-safe wrap. Microwave on HIGH for approx. 2 minutes. Stir and continue heating 1-2 minutes more until internal temperature is 165°F.

Grilled Vegetables:

STOVE: Remove Vegetables from plastic container and place in a sauté pan over medium heat. Heat, stirring occasionally, for approx. 4-6 minutes until internal temperature reaches 165°F.

MICROWAVE: Remove lid and cover loosely with microwave-safe wrap. Microwave on HIGH for approx. 2 minutes. Stir and continue heating 1-2 minutes more until internal temperature is 165°F.

Parmesan Cauliflower:

OVEN: Remove plastic packaging and lid from container and replace with foil. Place in a 350°F oven for approximately 15-20 minutes, until internal temperature reaches 165°F. Remove the foil for the last 5 minutes of heating to brown the top.

MICROWAVE: Remove plastic packaging and lid and cover container loosely with microwave-safe wrap. Microwave on HIGH for approximately 3-4 minutes. Test and continue heating approximately 1-3 minutes more if necessary, to internal temperature of 165°F.

Butternut Squash w/ Pancetta & Sage:

OVEN: Remove plastic lid and replace with foil. Place in 350°F oven for approx. 15-20 minutes, stirring halfway through, until internal temperature is 165°F.

MICROWAVE: Remove plastic lid and cover loosely with microwave-safe wrap. Microwave on HIGH for approx. 3 minutes. Check temperature and continue heating 1-3 minutes more, if necessary, to internal temperature of 165°F.

WHIPPED SWEET POTATOES:

OVEN: Remove plastic wrap and lid from container and replace with foil. Place in a 350°F oven for approx. 35-45 minutes or until internal temperature reaches 165° F. Stir potatoes halfway through heating.

MICROWAVE: Remove plastic packaging and lid and cover container loosely with microwave-safe wrap. Microwave on HIGH for approx. 3 minutes. Stir and continue heating 1-3 minutes more, if necessary, until internal temperature reaches 165°F.

Brussels Sprouts:

STOVE: Remove Brussels Sprouts from plastic container and place in a sauté pan over medium heat. Heat, stirring occasionally, for approx. 4-6 minutes until internal temperature reaches 165°F.

MICROWAVE: Remove lid and cover loosely with microwave-safe wrap. Microwave on HIGH for approx. 2 minutes. Stir and continue heating 1-2 minutes more until internal temperature is 165°F.

Haricot Verts:

STOVE: Remove Beans from plastic container and place in a sauté pan over medium heat. Heat, stirring occasionally, for approx. 4-6 minutes until internal temperature reaches 165°F.

MICROWAVE: Remove lid and cover loosely with microwave-safe wrap. Microwave on HIGH for approx. 2 minutes. Stir and continue heating 1-2 minutes more until internal temperature is 165°F.

ENTREES

Classic Maryland Crab Cakes: Remove lid from container. Remove container of remoulade and refrigerate until ready to serve. Place container with crab cakes in a 350°F oven for approx. 12-15 minutes, until golden brown and internal temperature reaches 165°F.

Buttermilk Fried Chicken: Remove Foil Lid, Place container of chicken in 350°F oven for approximately 20-30 minutes until internal temperature reaches 165°F.

Citrus Grilled Salmon: Remove foil top from container. Place container in a 350°F oven for approximately 7-10 minutes until internal temperature is 165°F.

Beef Tenderloin:

Remove from refrigerator 20 minutes before cooking to take off the chill. Roast Beef tenderloin in the oven at 350°F for approx. 15-20 minutes or internal temperature reaches 120°F for medium rare. Once desired temperature is reached remove from oven and allow meat to rest for 10 minutes before slicing. (This is very important, so that the natural juices do not run out of the meat).

Turkey Meatloaf: Place container of Meatloaf in 350°F oven for approximately 20-30 minutes until internal temperature reaches 165°F. Remove the foil for the last 5 minutes to glaze ketchup.

Horseradish Cod: Remove foil top from container. Place container in a 350°F oven for approximately 7-10 minutes until internal temperature is 165°F.