

### CHICKEN SPEDINI, CHICKEN ENTREE'S (PARMESAN, LIMONATA ETC., ITALIAN STEAK, ETC) RE HEATING INSTRUCTIONS

>Set sauce(s) aside to heat in microwave prior to serving

Keep pan covered, DO NOT REMOVE PLASTIC LINER UNDER THE FOIL LID

Place in preheated 350 degree oven Until centers are soft, approx 25-30 minutes hold afterward at 150-200 degrees.

>Warm sauces in microwave (between 60-90 seconds) or on stove top do not bring to boil simply a good warming desired temperature for serving. You can hold this product at 150 degrees for up to 30-60 minutes afterwards

### MEATBALLS, TOASTED RAVIOLI, FRIED CHEESE OR ARRANCINI

>To reheat: place in oven to warm until centers are soft, approx 30 minutes at 325 degrees. Please check for desired temperature for serving

>Warm any accompanied sauces in microwave (between 60-90 seconds) or on stove top do not bring to boil simply a good Warming desired temperature for serving

### PASTA WITH SAUCE

>Take your desired sauce (Alfredo, Marinara, Sugo, Diablo, Vodka, Clam, Meat Sauce) Either microwave in short time increments stirring in between or heat on stove top carefully stirring so as to not scorch

>Run hot (or boiled) water quickly over chilled pasta (in colandar) to temper appropriately

Add pasta to the heated sauce & toss accordingly in serving container add desired warmed protein for serving

NOTE: Heat "Protein" seperately if adding to or tossing it with you pasta entree

### UNCOOKED LASAGNA & BAKED PASTA ENTREES

COOKING INSTRUCTIONS DO NOT REMOVE PLASTIC LINER UNDER THE FOIL LID

Keep Cold Entree covered with base layer & foil layer over wrap. Place on baking sheet (for dripping purposes & ease of handling) in 400 degree oven for one hour

Turn oven down to 300 degrees for the final 30-45 minutes. You can place a knife in the center to test for temperature When finished baking let "temper" either outside the oven for at least 30-45 minutes or until ready to serve. (Up to 3 hours)

Uncover Entree and cut or mark serving size appropriate as desired. Spoon Hot Sauce over the top of the when serving, leaveing the sides unsauced to see the layers (IF: Serving later simply place inside a 200-225 degree oven to hold)

### ARTICHOKES: (IF COLD)

HEATING INSTRUCTIONS DO NOT REMOVE PLASTIC LINER UNDER THE FOIL LID

Add water or chicken broth to bottom of pan containing the already cooked artichokes, add a dallop of butter or some olive oil to the top of each artichoke as desired. Cover tightly and put in oven set at 325, for 1 hour to steam.

Uncover and let brown somewhat for approx 20 additional minutes. Watch closely

### HOUSE SALAD OR CAESAR SALAD

Prior to serving, toss well with the provided dressing (you may use less dressing if desired)