

REHEATING INSTRUCTIONS



Times and temps are for oven heating if using a microwave, transfer into microwave safe containers and adhere to the following guidelines. Cover and rotate the food for even heating. Arrange food items evenly in a covered microwave safe glass or ceramic dish and add some liquid if needed. Be sure the covering is microwave safe and vent the lid or wrap to let the steam escape. Check the temperature of the food in several places with a food thermometer. Halfway through, give contents a stir when possible.

Oven Cooking: Because ovens can vary in cooking time, the USDA recommends reheating all protein items to an internal temperature of 165° F as measured with a food thermometer. Reheat sauces, soups and gravies by bringing them to a rolling boil. Cover food to reheat, unless noted otherwise.

****increase cooking times by 50% if warming a large pan. Temps are based on half size/small pans**

ITEM	OVEN TEMPERATURE	INSTRUCTIONS
APPETIZERS		
chicken, pork and steak skewers	350 degrees	12-18 min (steak can be pulled out sooner to keep from over cooking. medium rare is an internal temperature of 135 degrees)
puff pastry pockets	375 degrees	10-12 min uncovered
bacon wrapped skewers	350 degrees	8-15 min uncovered
frittata bites	350 degrees	8-12 min
Nachos	400 degrees	10-15 min or until cheese is melted to liking
flat bread pizza	400 degrees	10-12 minutes. Cook right on oven rack for crispier crust. On baking sheet for softer crust.
BREAKFAST		
quiche	350 degrees	30-40 min
cinnamon rolls, raw	350 degrees	Bring to room temperature. Baked 15-20 minutes or until desired doneness
cinnamon rolls, cooked	350 degrees	5-7 min uncovered until warm
sandwich/burrito	375 degrees	10-12 min individually wrapped
pancakes	350 degrees	6-10 min uncovered
French toast	350 degrees	10-15 min
home fries	350 degrees	20-30 min uncovered
bacon	350 degrees	5-10 min
SOUPS/SAUCES	LOW TO MEDIUM STOVETOP	simmer in saucepan over low-medium heat stirring occasionally

ITEM	TEMPERATURE	INSTRUCTIONS
SIDES		
roasted vegetables	375 degrees	8-15 min uncovered, stirring occasionally
roasted potatoes	375 degrees	15-18 min uncovered, stirring occasionally
mashed potatoes	375 degrees	15-18 min
succotash/hash	375 degrees	15-20 min uncovered
stuffing	350 degrees	15-20 min
rice	375 degrees	12-18 min
baked beans	375 degrees	12-18 min
green bean casserole	350 degrees	12-18 min
confit carrots	350 degrees	12-18 min
rolls/biscuits	350 degrees	5-8 min
loaf breads	325 degrees	8-10 min
PASTA		
macaroni & cheese	375 degrees	40-45 min small pan - 60-70 min large pan
pasta	375 degrees	10-15 min covered, stirring occasionally
lasagna	350 degrees	40-45 min small pan - 60-70 min large pan
ENTREE		
chicken breast/fillets	350 degrees	15-20 min uncovered
chicken/turkey tips	350 degrees	15-20 min uncovered
steak tips	350 degrees	12-18 min uncovered
braised/pulled meat	350 degrees	15-25 min
sliced meat	350 degrees	15-25 min
meatballs	350 degrees	15-20 min
salmon/haddock	350 degrees	10-15 min uncovered
ribs	350 degrees	10 min covered, 5-10 min uncovered
Italian sausage	350 degrees	12-18 min
stuffed squash	350 degrees	15-20 min uncovered

