

HEATING INSTRUCTION

VERY IMPORTANT: Take all the food out of the refrigerator 3 hours before you plan to eat to allow food to come up to room temperature. Leave food on a rack to allow circulation so the food can come up to room temperature. Leaving the food directly on a counter will keep the food cold and not allow it to come up to room temperature

Turn the oven to 350 ½ hour before you plan to eat

- Penne vodka 35-40 minutes with lid on (stir after 20 minutes)
- Penne fresco 5-10 minutes just to warm a little – too hot and the mozzarella will melt and get stringy
- Cavatelli or orechetti with pasta 20-25 minutes with lid on
- Lasagna 25-30 minutes with lid on then this must rest for about 15-20 minutes before cutting
- Eggplant parm 20-30 minutes with lid on then this must rest for about 15-20 minutes before cutting
- Manicotti, ravioli or stuffed shells 15-20 minutes with lid on
- Chicken dishes 20-25 minutes with lid on chicken cordon bleu 25-30 min
- Meatballs 25-30 minutes with lid on
- Eggplant Rollatini 10-15 minutes
- Green beans, broccoli rabe, sautéed spinach, Brussel sprouts 10-15 minutes with lid on
- Tilapia Francese 10-15 minutes with lid on
- Shrimp scampi (the shrimp is raw) 12-15 minutes (DO NOT OVERCOOK FISH WILL TOUGHEN)
- Stuffed mushrooms 10-15 minutes with lid off
- Potato croquets or roasted potatoes 15-20 minutes with lid off
- Mashed, smashed, or scalloped potatoes 30-35 minutes with lid on
- Baked brie – 30 minutes then let rest about 10 for brie to solidify slightly
- Rice balls – mini 10 minute – large 15-20 minutes with lid off
- Crab cakes – mini 5-10 minutes – large 10-15 minutes with lid off
- Bacon wrapped scallops – fully cooked just warm to desired temp
- Grilled salmon 10 minutes with lid on
- Whole ham add a little water to the pan – cover and heat for 45 mn in 225 oven then lid off put glaze on and heat at 15 minutes at 325
- Pork 25-30 minutes with lid on
- Lamb chops 8-10 minutes lid off
- Rack of lamb 20 minutes lid off
- Turkey in gravy 25-30 minutes lid on
- Wings and fingers 15 minutes lid off
- Beef filet 10-15 minutes with lid off watch to make sure does not brown – heat sauce on the side
- Flank steak should not be heated or it will brown – just bring up to room temp. You can take the heat the peppers and onions in a microwave and serve them with the steak

All cook times are approximate and for food that has been brought up to room temperature