

EASTER REHEATING INSTRUCTIONS

GENERAL INSTRUCTIONS FOR ALL FOOD

- refrigerate perishable items overnight
- remove all food from refrigerator two hours prior to re-heating
- preheat oven to 350° (unless otherwise noted)
- reheating times may vary depending on oven

ENTRÉES

APRICOT GLAZED HAM

heat uncovered for 40-50 minutes

FIVE HERB ROASTED CHICKEN

heat uncovered for 15-20 minutes

QUICHE

heat uncovered for 15-20 minutes

GRILLED CITRUS SALMON

heat for 7 minutes at 300 degrees

BEEF TENDERLOIN

heat uncovered for 8-12 minutes

ROASTED CAULIFLOWER

heat uncovered for 10-12 minutes

ACCOMPANIMENTS

CARROT SOUP

heat in saucepan over a medium high heat, stirring frequently until warm

JOAN'S MACARONI & CHEESE

remove plastic lid, cover with foil, heat for 30 minutes

ROASTED SPRING VEGETABLES

heat uncovered for 10-12 minutes

SAUTEED GREEN BEANS

heat uncovered for 10-12 minutes

MASHED POTATOES

remove plastic lid, cover with foil, heat for 12-15 minutes

DINNER ROLLS

place rolls on a baking sheet and warm in oven for 8-10 minutes

have a happy Easter!