

# HEATING INSTRUCTIONS



For food that arrived cold, follow these baking instructions: Preheat your oven to 350°F. Keep in mind that ovens can vary, so always check the temperature of the food and test it thoroughly before serving to ensure it's properly cooked.

## APPETIZERS

ITEM	TEMPERATURE	TIME	COVERING
SCALLOPS & BACON	350°F	25 minutes	Without Cover
CRAB CAKES	350°F	25 minutes	Without Cover
SAUSAGE-STUFFED MUSHROOMS	350°F	25-30 minutes	Without Cover

## ENTRÉES

**RIGATONI, STUFFED SHELLS, CHICKEN BROCCOLI RIGATONI, BOLOGNESE. ALLA VODKA SAUSAGE RABE ORECCHIETTE, SHRIMP SCAMPI, LOBSTER FRA DIABLO, LINGUINI CLAMS, RAVIOLI DISHES, GNOCCHI**

Bake covered with plastic wrap and aluminum cover for 20 minutes. Then carefully remove the coverings and give the dish a gentle stir to ensure even cooking. Continue baking uncovered for an additional 20 minutes.

**BAKED LASAGNA, EGGPLANT PARM, MEATBALLS**

Bake covered with plastic wrap and aluminum cover for 45 minutes. Once baked, carefully remove the coverings and place the dish back in the oven, allowing it to bake uncovered for an additional 15 minutes or until the cheese turns a rich, golden brown.

**SAUSAGE VINEGAR PEPPER & POTATO, SAUSAGE PEPPER & ONION, PORK CHOP VINEGAR PEPPER & POTATO**

Bake covered with plastic wrap and aluminum cover for 45 minutes. Afterward, remove the coverings, give the contents a gentle stir, and return the dish to the oven to bake uncovered for another 15-20 minutes until fully cooked.

## CHICKEN SPECIALTIES

Bake covered with plastic wrap and aluminum cover for 30 minutes. Once done, remove the coverings and bake uncovered for an additional 15 minutes. If preparing Chicken Parmesan, leave it uncovered and continue baking until the cheese melts and achieves a golden-brown finish.

## VEGETABLES & POTATOES

Bake covered with plastic wrap and aluminum cover for 30 minutes. After this initial cooking time, remove the coverings, give the dish a gentle stir, and, if necessary, continue baking uncovered for an additional 15-20 minutes. For rice dishes, the cooking process should be complete after the first 30 minutes, and no further baking should be required once uncovered. Your prepared rice will be ready to serve, to prevent rice from sticking, you can add a small amount of water before serving.