

Gourmet to Go

Heating Instructions

Bacon

Heat oven to 350° F. Remove lid from oven-safe dish and heat for 5–7 minutes or until internal temperature reaches 155° F (Additional time may be needed for quantities larger than 20 servings)

Breakfast Burritos

Heat oven to 350° F. Place unwrapped burritos on baking sheet, then cover sheet with foil. Heat for 25–35 minutes or until internal temperature reaches 145° F.

Scrambled Eggs

Heat oven to 300° F. Remove lid from oven-safe dish and cover with foil. Heat for 20–30 minutes, stirring halfway through, until internal temperature reaches 145° F.

Oatmeal

Add 2 cups water per 10 servings and heat over low-medium heat in saucepan. Stir regularly for 10–15 minutes or until internal temperature reaches 135°F. (For thicker consistency, add less water; for a thinner consistency add more water.)

Potatoes, Roasted or Breakfast

Heat oven to 350° F. Remove lid from oven-safe dish and heat for 15–20 minutes, stirring halfway through, or until internal temperature reaches 135° F.

Quiche

Heat oven to 300° F. Place in oven for 30 minutes, or until internal temperature reaches 145° F. Let stand for 5 minutes before cutting.

Sausage

Heat oven to 350° F. Remove lid from oven-safe dish and heat for 15–20 minutes, turning links over occasionally, or until internal temperature reaches 155° F.

Lasagnas & Enchiladas, Full Pan

Heat oven to 350° F. Leave foil lid on loosely and heat for 50–60 minutes. Remove lid and brown for 5–10 minutes, or until internal temperature reaches 155° F.

Lasagnas & Enchiladas, Half Pan

Heat oven to 350°F. Leave foil lid on loosely and heat for 35–45 minutes. Remove lid and brown for 5–10 minutes, or until internal temperature reaches 155°F.

Burgundy Pepper Tri-Tip

Heat oven to 250°F. Remove lid from oven-safe dish and place on center rack. Heat for 10 minutes per pound (10 servings = approximately 3.75 pounds) or until a thermometer inserted into the thickest section of the protein reads 125°F or your desired degree of doneness.*

Pasta Dishes

Heat oven to 300° F. Remove lid from oven-safe dish and cover with foil. Heat for 30–40 minutes, stirring halfway through, until internal temperature reaches 135° F.

Chicken or Turkey

Heat oven to 300° F. Place protein in single layer on lined and greased baking sheet and heat covered with foil for 12–14 minutes or until internal temperature reaches 165° F (additional time may be needed for quantities larger than 20 servings).

Salmon, Roast Beef or Pork Loin

Heat oven to 300° F. Place protein in single layer on lined and greased baking sheet and heat covered with foil for 10–12 minutes or until internal temperature reaches 145° F (additional time may be needed for quantities larger than 20 servings).

Polenta

Add 2 cups water per 10 servings and heat over low-medium heat in saucepan. Stir regularly with whisk and bring to a simmer. Let simmer for 5–10 minutes while continuing to stir, or until internal temperature reaches 135°F. (For thicker consistency, add less water; for thinner consistency, add more water.)

Green Beans, Grilled or Seasonal Veggies

Heat oven to 350° F. Remove lid from oven-safe dish and cover loosely with foil. Heat for 10–15 minutes or until internal temperature reaches 135° F (additional time may be needed for quantities larger than 20 servings). Also delicious served at room temperature.

Mashed Potatoes

Heat oven to 350° F. Remove lid from oven-safe dish and cover with foil. Heat for 25–30 minutes or until internal temperature reaches 135° F.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Reheating instructions are intended for serving foods immediately.*