

HEATING INSTRUCTIONS

PREHEAT OVEN TO 375 DEGREES

TURKEY BREAST: 10-15 MINUTES COVERED

WHOLE TURKEY: HEAT 30 MINUTES COVERED

ROAST BEEF WITH GRAVY: 1 HOUR COVERED, STIR HALF WAY THROUGH COOKING

PORK LOIN: 45 MINUTES COVERED

SPIRAL HAM: 20 MINUTES COVERED

MASHED, GARLIC MASHED & MASHED SWEET POTATOES: 1 HOUR COVERED, STIR HALF WAY THROUGH COOKING

MAC & CHEESE: SHALLOW TRAY- 30 MINUTES COVERED, THEN 15 MINUTES UNCOVERED

DEEP TRAY- 40 MINUTES COVERED, THEN 20 MINUTES UNCOVERED

ROASTED RED POTATOES: 25 MINUTES UNCOVERED, FLIP HALFWAY THROUGH

BREAD & SAUSAGE STUFFING: 35 MINUTES COVERED, THEN 15 MINUTES UNCOVERED

VEGETABLES/STRING BEANS: SHALLOW TRAY- 15 MINUTES COVERED- STIR HALF WAY THROUGH COOKING

DEEP TRAY- 25 MINUTES COVERED, STIR HALF WAY THROUGH COOKING

CAULIFLOWER: TAKE OUT OF FRIDGE AND SERVE ROOM TEMPERATURE

BUFFALO CHICKEN/ARTICHOKE DIP: 25 MINUTES COVERED, THEN 20 MINUTES UNCOVERED

BAKED ZITI: 40 MINUTES COVERED, THEN 20 MINUTES UNCOVERED

PENNE VODKA: 1 HOUR COVERED, STIR HALFWAY THROUGH COOKING

MEATBALLS: 1 HOUR COVERED, STIR HALFWAY THROUGH COOKING

MEATBALL SAMPLER: 45 MINUTES UNCOVERED

EGGPLANT PARM: 40 MINUTES COVERED, THEN 20 MINUTES UNCOVERED

EGGPLANT ROLLATINI: 30 MINUTES COVERED, THEN 20 MINUTES UNCOVERED

SAUSAGE & PEPPERS: 1 HOUR COVERED

CHICKEN FINGERS/WINGS: HEAT 20 MINUTES UNCOVERED, FLIP HALFWAY THROUGH COOKING

CHICKEN FRANCAISE /MARSALA: HEAT 1 HOUR COVERED, STIR HALFWAY THROUGH COOKING

CHICKEN PARM/CHICKEN SPINACH & MOZZARELLA: 30 MINUTES COVERED, 20 MINUTES UNCOVERED

BEEF CHILI: 1 HOUR COVERED, STIR HALFWAY THROUGH COOKING