



Heating Instructions

Stuffed Breads: Bake covered with foil @ 350 for 35-45 minutes until heated through.

Stuffed Mushrooms: Bake covered @ 350 for approximately 30 minutes until heated through.

Eggplant Rollatini: Bake covered @ 350 for approximately 45 minutes for a Small Pan and 1 hour for a Large Pan

Traditional Manicotti, Cheese, Meat & Cheese Lasagna or Spinach Lasagna: Bake covered @ 350 for approximately 1 hour for a Small Pan and approximately 1.5 hours for a Large Pan

Chicken, Ham, Roast Beef, & Turkey

Small: Bake covered @ 350 for 20-30 minutes

Medium: Bake covered @ 350 for 30-40 minutes

Large:: Bake covered @ 350 for 45 mins to an hour until heated through.

Pastas: Bake @ 350 for 30 minutes (toss & check because you don't want to dry out your pasta)

Stuffing: Choose From: *Traditional Stuffing/Butternut/ Sausage & Sage/or Apple & Walnut Stuffing*

Small: Bake covered @ 350 for 20-30 minutes

Medium: Bake covered @ 350 for 30-40 minutes

Large: Bake covered @ 350 for 45 mins until heated through.

Potatoes: *Garlic Red Mashed Potatoes, Traditional White Mashed Potatoes or Mashed Sweet Potatoes*

Small: Bake covered @ 350 for 20-30 minutes

Medium: Bake covered @ 350 for 30-40 minutes

Large: Bake Covered @ 350 for 45-55 minutes till heated through.

Homestyle Macaroni & Cheese:

Small: Bake covered @ 350 for 30 minutes

Medium: Bake covered @ 350 for 35-40 minutes

Large:: Bake Covered @ 350 for 45 minutes to an hour till heated through

Vegetables:

Small: Bake covered @ 350 for 20 minutes

Medium: Bake covered @ 350 for 30 minutes

Large: Bake Covered @ 350 for 45 minutes till heated through.

Soup: bring to a low boil in a pot on the stove and let simmer till serving

Gravy: Bring to a low boil in a pot on the stove and let simmer till serving (*You can also pour your gravy on the Turkey and heat it with the Turkey*)

<p>Dinner for Two Bake @350 for 30 mins till heated through</p>
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~All of these instructions are approximate as it varies from oven to oven ~