

Heating Instructions

**Please note that we recommend eating all dishes within a few days of receiving. If you wish to freeze anything, we recommend no more than a couple of weeks.

House Made Stecca

Reheat at 350° for 3-5 minutes or until golden brown.

Soups

Reheat over stove until hot.

Mac & Cheese

Bake at 375° for 25-35 minutes.

Meatloaf

Bake at 375° for 40 minutes uncovered.

Meatballs

350° for 15-20 minutes

Chicken Pot Pie (raw)

Bake at 345° for 26-30 minutes with oven fan on. If no oven fan, add an additional five minutes.

Chicken Pot Pie (cooked)

Reheat at 350° for 10-15 minutes or until golden brown and warm in center.

Braised Chicken Thighs, Paprika, Olives, Capers
375° for 15 minutes.

Shepherd's Pie

Bake at 375° for 30-40 minutes.

Beef Pot Pie (raw)

Bake at 345° for 26-30 minutes with oven fan on. If no oven fan, add an additional five minutes.

Ground Beef & Pomme Puree Pie

Bake at 375° for 30-40 minutes.

Beef Pot Pie (cooked)

Reheat at 350° for 10-15 minutes or until golden brown and warm in center.

Gwen Cassoulet

350° for 20 minutes with lid off

Maude Lasagna

350° for 35 minutes, remove the top, then another 30 until browned and bubbling.

Maude Whole roasted Curried Cauliflower

Remove plastic from tin and place in oven at 350° for 20-30 minutes until warm. Spoon over room temperature grape chimichurri on top and serve.

Seasonal Vegetables for Roasting, Juniper Vinaigrette

450° for 8 minutes.

Cauliflower Gratin

400° for 25 minutes.

Hot Cocoa

Warm 8 cups of milk of your choice and whisk in cocoa mix. Serve with marshmallows on top.

Chocolate Macadamia Brownies

Serve at room temp or warm for 10 minutes in a 350° oven.

Bread Pudding

350° for 20 minutes with foil left on.

All Gwen Cookies

Bake at 330° for 8 minutes.

All Maude Cookies

Slice dough into 1/2 inch slices, toss in cinnamon sugar, and place on cookie sheet 2 inches apart. Bake at 350° for 8-10 minutes.