

Reheating Instructions

Madison Avenue Eggplant

Chicken Parmigiana

Lasagna

Meatballs

Meatloaf

Preheat oven to 400 degrees. Let tray of food sit out at room temperature for 45 minutes. Heat tightly covered for 30-40 minutes.

Baked Dijon Salmon

Preheat oven to 400 degrees. Bake salmon 12 to 15 minutes in the preheated oven, or until it flakes easily with a fork. Season with salt and pepper.

Roasted Rack of Lamb

Preheat oven to 450 degrees. Roast the lamb in preheated oven for 12 to 18 minutes, depending on the degree of doneness you want. With a meat thermometer, take a reading in the center of the meat after 10 to 12 minutes and remove the meat, or let it cook longer, to your taste. Let it rest for 5 to 7 minutes, loosely covered, before carving between the ribs.

Creamy Cauliflower

Preheat oven to 400 degrees. Let sit out at room temperature for 30 minutes. Cook covered for about 20 - 30 minutes.

Au Gratin Potatoes

Preheat oven to 350 degrees. Let sit out at room temperature for 30 minutes. Cook covered for about 20-25 minutes. Take cover off and cook to desired crispness.

For **ALL** food items, the internal cooking temperature must reach 165° or higher.

Hold cooked food items at 140° or higher.

Refrigerate all leftovers in small containers immediately when finished.