



# CORPORATE LUNCH REHEATING INSTRUCTIONS

**Allow items to come to room temperature before placing in the oven.**

*Reheating times may vary with oven. Clear lids are not microwave or oven safe.*

## LUNCH ENTRÉES

### BEEF STROGANOFF

**conventional oven:**

- Preheat oven to 400°
- Remove lid and sauce containers
- Cover with foil and cook for 15-20 minutes or until hot

**microwave:**

- Remove lid
- Heat on high for 2 minutes
- Stir and heat again for 30 seconds or until hot

### CHICKEN ENCHILADA VERDE

**conventional oven:**

- Preheat oven to 400°
- Remove lid and cover with foil
- Cook for 15-20 minutes or until hot

**microwave:**

- Remove lid
- Heat on high for 2 ½ minutes or until hot

### CHICKEN POT PIE

**conventional oven:**

- Preheat oven to 400°F
- Remove lid and biscuit, cover with foil and place on a sheet pan
- Cook for 15 minutes
- Remove foil, add biscuit and cook for 5 minutes or until hot

**microwave:**

- Remove lid and biscuit
- Heat on high for 2 minutes and 30 seconds
- Stir and add biscuits on top, heat again for 30 seconds or until hot

### MACARONI & CHEESE

**conventional oven:**

- Preheat oven to 400°
- Remove lid and cover with foil
- Cook for 15-20 minutes or until hot

**microwave:**

- Remove lid
- Heat on high for 2 minutes
- Stir and heat again for 30 seconds or until hot

### PENNE BOLOGNESE

**conventional oven:**

- Preheat oven to 400°
- Remove lid and cover with foil
- Cook for 15-20 minutes or until hot

**microwave:**

- Remove lid
- Heat on high for 2 minutes
- Stir and heat again for 30 seconds or until hot

### ROASTED SQUASH WITH LENTILS

**conventional oven:**

- Preheat oven to 400°
- Remove lid and sauce containers
- Cover with foil and cook for 15-20 minutes or until hot

**microwave:**

- Remove lid
- Heat on high for 2 minutes
- Stir and heat again for 30 seconds or until hot

### TERIYAKI CHICKEN

**conventional oven:**

- Preheat oven to 400°
- Remove lid and sauce containers
- Cover with foil and cook for 15-20 minutes or until hot

**microwave:**

- Remove lid and sauce containers
- Heat on high for 3 minutes

### VEGAN COCONUT CURRY

**conventional oven:**

- Preheat oven to 400°
- Remove lid and sauce containers
- Cover with foil and cook for 15-20 minutes or until hot

**microwave:**

- Remove lid
- Heat on high for 2 minutes
- Stir and heat again for 30 seconds or until hot

## SOUPS

### FOR ALL VARIETIES OF SOUP

**stove top:**

- Transfer soup to saucepan
- Warm over medium heat, stirring occasionally until hot.