



# EASTER REHEATING INSTRUCTIONS

Reheating times may vary between ovens (Convection ovens tend to cook hotter.) Allow items to come to room temperature before placing in the oven. Please note that **clear lids must be removed prior to heating, and containers must not touch inside walls when microwaving. Large containers are not microwavable.**

## MORNING BRUNCH

### FRITTATA (SAUSAGE -OR- VEGGIE)

#### *conventional oven*

- Bring frittata to room temperature.
- Preheat oven to 375°F.
- Remove lid and cover container with foil.
- **small:** Place container on a sheet pan and cook in oven for 20 minutes or until 165°F. Remove foil for the last five minutes to brown the top.
- **large:** Place container on a sheet pan and cook in oven for 30 minutes or until 165°F. Remove foil for the last five minutes to brown the top.

### HOT CROSS BUNS

- No reheating necessary, ready to eat.

### QUICHE (BROCCOLI -OR- LORRAINE)

#### *conventional oven*

- Bring quiche to room temperature.
- Preheat oven to 325°F.
- Remove from plastic container.
- Reheat uncovered for 15-20 minutes.

## APPETIZERS

### DUNGENESS CRAB CAKES

- Preheat oven to 375°F.
- Remove cakes from container and place on a sheet pan
- Reheat for 8-10 minutes or until hot.

### ZUCCHINI STUFFED MUSHROOMS

- Preheat oven to 375°F.
- Remove lid and place container on a sheet pan.
- Reheat for 10-15 minutes or until hot.

## SIDES

### GRILLED ASPARAGUS

- No reheating necessary, ready to eat.

### POTATOES AU GRATIN

#### *conventional oven*

- Bring potatoes to room temperature.
- Preheat oven to 375°F.
- Remove lid and cover with foil, then reheat for 15-20 minutes, or until hot.

#### *microwave oven*

- Reheat uncovered for 2-3 minutes, or until hot.

## ENTRÉES

### APPLEWOOD SMOKED HAM

#### *conventional oven*

- Bring ham to room temperature.
- Preheat oven to 375°F.
- Transfer to an oven safe container and cover with foil, then reheat for 15-20 minutes, or until hot.

#### *microwave oven*

- **One pound:** Transfer to a microwave safe container and reheat uncovered for 90 seconds, or until hot.

### CATALAN SALMON

#### *conventional oven:*

- Preheat oven to 375°F.
- Remove lid
- Cover with foil and place container on a sheet pan.
- Place in oven for 5-10 minutes or until hot.

## BAKERY & SWEET TREATS

### MIXED BERRY CRUMBLE

#### *conventional oven*

- Bring crumble to room temperature
- Preheat oven to 350°F
- Remove clear lid and cover with foil.
- Reheat 10 minutes or until hot.