



WE WISH YOU A VERY HAPPY EASTER!

REHEATING INSTRUCTIONS  
 SET ITEMS AT ROOM TEMP WHILE PREHEATING OVEN  
 REHEAT ALL ITEMS TO AN INTERNAL TEMP OF 140°

MAPLE-GLAZED HAM	REHEAT COVERED AT 375° FOR 20-30 MIN *longer if you have a large quantity	
ROAST CHICKEN	REHEAT COVERED AT 375° FOR 20 MIN, UNCOVER, COOK 10-15 MIN MORE	
LAMB STEW	REHEAT IN A SAUCEPAN, STIRRING OCCASIONALLY UNTIL HEATED THROUGH	
STEELHEAD TROUT	REHEAT COVERED AT 375° FOR 20 MIN. SERVE W TARRAGON SAUCE TARRAGON SAUCE IS SERVED AT ROOM TEMP	
QUICHE	COVER W FOIL, REHEAT AT 375° FOR 30 MIN, UNCOVER, COOK 5-10 MIN MORE	
TWICE-BAKED POTATOES	REHEAT COVERED AT 375° FOR 20 MIN, UNCOVER, COOK 10-15 MIN MORE	
SOUP	REHEAT IN A SAUCEPAN, STIRRING FREQUENTLY UNTIL HEATED THROUGH	
GREEN SALAD	BRING DRESSING TO ROOM TEMPERATURE 1 HOUR PRIOR TO SERVING, SHAKE	
FARRO SALAD	SERVE AT ROOM TEMP	
DINNER ROLLS	STORE AT ROOM TEMP. WARM UP UNCOVERED AT 375° FOR 5 MIN	
CAKES, TART & CUPCAKES	STORE IN THE FRIDGE. BRING TO ROOM TEMP 1 HOUR PRIOR TO SERVING	
	SMALL PAN	HALF PAN
LASAGNA	BAKE COVERED AT 375° FOR 30 MIN, UNCOVER, COOK 10-15 MIN MORE	BAKE COVERED AT 375° FOR 45 MIN, UNCOVER, COOK 10-15 MIN MORE
MASHED POTATOES & WHIPPED SWEET POTATOES	REHEAT COVERED AT 375° FOR 30-40 MIN, STIRRING OCCASIONALLY	REHEAT COVERED AT 375° FOR 45-60 MIN, STIRRING OCCASIONALLY
GREEN BEANS, CARROTS, PEAS, SNAP PEAS, ASPARAGUS	REHEAT COVERED AT 375° FOR 30 MIN,	REHEAT COVERED AT 375° FOR 45 MIN,
MAC & CHEESE	BAKE COVERED AT 375° FOR 30 MIN, UNCOVER, COOK 10-15 MIN MORE	BAKE COVERED AT 375° FOR 45 MIN, UNCOVER, COOK 10-15 MIN MORE