



BEST PRACTICES FOR REHEATING

Many of our dishes are fantastic room temp, chilled or warmed up. Most dishes are packaged fully composed so you do not need to do extra work with assembly and we will specify if anything is par-cooked and needs to be finished with heat for safety purposes.

Soups

- Stove Top: reheat over low heat, stirring every 30 seconds until heated to your desired temperature (4-8 minutes)
- Microwave: partially cover the vessel and stir every 30 seconds
- Some soups are best cold

Green Salads

- Cleaned base greens and salad accoutrements will be packaged separately; toss together in a medium to large bowl and add dressing to taste
- Allow sauces, dressings and vinaigrettes to come to room temperature so they can loosen

Grains

- Grain-based salads are best if eaten at room temperature, but are also wonderful hot or cold
- Cheese will melt when reheating

Vegetables

- Hearty vegetable salads are best if eaten at room temperature, but are also wonderful hot or cold
- Oven: transfer into a heatproof vessel @ 350°F until warmed through (5-10 minutes)
- Cheese will melt when reheating

Pasta

pasta dishes are prepared al dente and soften in their sauces

- Pasta dishes are best at room temperature or cold
- Stove: heat in pan over medium heat, adding water as needed so the sauce doesn't reduce
- Microwave: partially cover the vessel and stir every 30 seconds

Meat / Poultry / Fish

meat dishes are prepared medium-rare, poultry dishes are fully cooked through, with sauce on the side

- Eat all fish and seafood dishes first
- Oven: transfer meat/poultry/fish and sauce in a covered oven-safe containers or wrapped in aluminum foil @ 375°F for 5-15 minutes depending on desired temperature and doneness
- Stove: reheat sauce over low heat, stirring every 30 seconds until heated to your desired temperature; pour over room temperature meat/poultry/fish

Desserts

- Cookies, brownies, bars & scones best eaten at room temperature
- Muffins & loaf breads are best eaten at room temperature or reheated slightly
- Slice, spread with butter / coconut oil & toast butter side down on skillet over medium heat until golden brown
- Fruit salads best eaten cold or at room temperature