



Reheating Instructions

Remove all plastic wrap. Unless otherwise specified, keep items in their original foil pans covered and place in a **375 degree oven**. Heating times vary based on the item, number of pans in the oven and oven calibration. Some denser items will need to be stirred half way through. Individual heating times may vary. See below for approximate heating times.

Chicken (Oven Roasted, Marsala, Picatta): 1 hour

Fried Chicken, Chicken Tenders and Chicken Nuggets:

Uncover and heat for 30-45 minutes

Polish and Italian Sausages: 30-45 minutes

Beef, Pork, Ham and Turkey: 30-45 minutes

Fried or Breaded Fish: Uncover and heat for 15-20 minutes

Sauerkraut, Vegetables and most sides: 30 minutes

Potatoes (Mashed, Sweet, Au Gratin, Oven Roasted), Bread Dressing & Pasta: 45-60 minutes

Dumplings & Pierogi: 30-45 minutes. Additional margarine may be necessary

Blintzes: 15 minutes

Potato Pancakes: Uncover and heat for 15-20 minutes