



## EASTER 2019 REHEATING INSTRUCTIONS

Most dishes reheat best and retain their quality better using a conventional oven. The times provided are guidelines and may vary with each home oven. Microwave reheating is not recommended in most cases for the best quality product. If you do choose to use a microwave oven, follow these guidelines:

- Never put foil or metallic containers in the microwave.
- Keep foods loosely covered with microwave-safe wrap.
- Rotate or stir items at least once during the reheating process.

Suggested reheating times may need to be increased if reheating either multiple dishes simultaneously or large quantities. Bulk items will reheat more evenly if they are in a single layer.

Always check the internal temperature of food with a stemmed thermometer before eating. Reheated food should reach 165°F before consumption.

Always keep stored food covered and refrigerated at 41°F degrees or less.

Always use caution when removing containers from microwave or oven. For ease and safety, always place black oven-safe containers on a cookie sheet before placing in the oven. Do not place black containers directly on oven floor or a heating element. Clear plastic lids should be removed before reheating.

### BRUNCH, STARTERS AND PLATTERS

#### **CLASSIC DEVILED EGGS, SMOKED SALMON DEVILED EGGS, ANTIPASTO PLATTER, KINGS SPECIALTY CHEESE PLATTER, VEGETABLE CRUDITÉS, CRUDITÉS AND CHEESE, FRUIT AND CHEESE, KINGS CLASSIC CHEESE PLATTER AND SMOKED SALMON PRESENTATION**

Keep refrigerated at 41°F or less until ready to serve. Consume within 4 hours after removing from refrigerator.

#### **QUICHE**

**Oven:** Remove plastic shell. Place foil container in a 350°F oven for approx. 25-30 minutes, until internal temperature reaches 165°F. Check halfway through cooking and cover with foil if quiches brown too quickly.

#### **BAKED BRIE**

**Oven:** Place on a parchment lined baking sheet and place the Brie in a 350°F oven for approx. 10-15 minutes, until internal temperature reaches 165°F. If more time is needed continue heating for an additional 3 – 4 minutes until internal temperature of 165 is achieved.

### ENTRÉES

#### **CLASSIC LASAGNA, VEGETABLE LASAGNA, MEAT LASAGNA**

**Oven:** Place in a preheated 350° oven, covered, for approx. 40-60 minutes until the internal temperature reaches 165°F. Remove lid last 10 minutes of heating.

#### **ALEPPO SPICED ROASTED LAMB TOP ROUND**

**Oven:** Remove from refrigerator 20 minutes before cooking to take off the chill. The top round has been cooked to medium-rare by our Chefs and is ready to slice and serve at room temperature. If you prefer to reheat, we recommend pre-heating oven to 450°F, then place into the hot oven for approx. 10 minutes to lightly sear and warm the roast. Allow the roast to rest for 5 minutes before slicing, then slice to desired thickness and serve immediately.

#### **KINGS SPIRAL 1/2 HAM**

Remove container of mimosa glaze and refrigerate. Pour 1/8th inch of water or stock to just cover the bottom of the pan. Cover ham tightly with foil and place in a 350°F oven for approx. 1 1/2 to 2 hours, until internal temperature reaches 165°F. Baste every 30 minutes with juices. Remove foil for the last 20 minutes and rub ham with reserved mimosa glaze. Continue heating. Allow ham to rest outside of the oven for 15 minutes before carving.

#### **TURMERIC ROASTED TURKEY BREAST WITH APRICOT CHUTNEY**

Remove the foil lid from the container, remove the apricot chutney and set aside. Pour 1/8th inch of water or stock to just cover the bottom of the pan. Replace the foil lid, sealing tightly. Place the container in a 350°F oven for approx. 45-60 minutes, until the internal temperature reaches 165°F. Remove the lid for the last 10 minutes and continue heating. Allow the turkey to rest outside of the oven for 10 minutes before carving.

## **GRILLED SALMON WITH SAFFRON PICKLED FENNEL SALAD**

Remove foil top from container, remove the fennel salad from the aluminum pan. Place the container of Salmon in a 350°F oven for approx. 7-10 minutes until internal temperature is 165°F.

# **SIDE DISHES**

## **SPRING PEA SALAD WITH QUINOA**

Excellent served at room temperature, or if choose to reheat:

**Stove:** Remove from plastic container and place in a sauté pan over medium heat. Heat, stirring occasionally, for approx. 3-5 minutes until internal temperature registers 165°F.

**Microwave:** Remove lid and cover loosely with microwave-safe wrap. Microwave on HIGH for approx. 2 minutes. Stir and continue heating 1-2 minutes more until internal temperature is 165°F.

## **GRILLED ASPARAGUS WITH ORANGE**

Excellent served at room temperature, or if choose to reheat:

**Stove:** Remove asparagus from plastic container and place in a sauté pan over medium heat. Heat, stirring occasionally, for approx. 3-5 minutes until internal temperature registers 165°F.

**Microwave:** Remove lid and cover loosely with microwave-safe wrap. Microwave on HIGH for approx. 2 minutes. Stir and continue heating 1-2 minutes more until internal temperature is 165°F.

## **HAM AND GRUYÈRE TORTA & ASPARAGUS MUSHROOM TORTA**

**Oven:** In foil covered, oven safe container, place in a 350°F oven for approx. 20-25 minutes, until internal temperature reaches 165°F.

**Microwave:** Place in a microwave safe container. Cover with a damp paper towel and microwave on HIGH for approx. 2-3 minutes. Check temperature and continue heating for approx. 1-3 minutes more, if necessary, to internal temperature of 165°F.

## **LEMON ROSEMARY POTATOES**

**Oven:** Place into an oven safe container uncovered. Place container in a 350°F oven for approx. 10-15 minutes until internal temperature registers 165°F.

**Microwave:** Remove lid and cover loosely with microwave-safe wrap. Microwave on HIGH for 2 minutes. Stir and continue heating for approx. 1-2 minutes more until internal temperature is 165°F.

## **GLAZED CARROTS**

**Oven:** Remove plastic packaging and lid from container. Place the carrots in a 350°F oven for approximately 7-10 minutes, until internal temperature reaches 165°F.

**Microwave:** Remove plastic lid and cover container loosely with microwave safe wrap. Microwave on HIGH for approximately 2-4 minutes stir and continue heating 1-3 minutes more if necessary to 165°F until the internal temperature reaches 165°F.

## **FENNEL, FAVA AND RADISH SALAD**

Serve chilled or at room temperature.