

EASTER HEATING INSTRUCTIONS

GENERAL INSTRUCTIONS

**PLEASE NOTE: HEATING TIMES VARY GREATLY FROM OVEN TO OVEN
(BE SURE TO HAVE AN OVEN THERMOMETER ON HAND FOR ACCURATE HEATING RESULTS)**

- Since ovens vary greatly, use a probe thermometer (like a Taylor Digital Oven Thermometer) or accurate heating results.
- Don't over fill your oven as this may change the efficiency and cooking times of your oven.
- **WARNING: DO NOT** heat any plastic lids or containers in oven.

OVEN ROASTED HAM (based on 4 portions)

*Baste with juices, tent with foil, heat approximately 20-25 minutes or until internal temperature reaches 150 degrees.
Pour excess juices over before serving.*

LEMON CHICKEN BREAST (based on 4 portions)

*Tent with foil, heat approximately 15-20 minutes or until internal temperature reaches 150 degrees.
Pour excess juices over before serving.*

HERB SALMON FILET (based on 4 portions)

Heat 5-15 minutes or until internal temperature reaches 140 degrees.

APPETIZERS AND SIDE DISHES

MACARONI & CHEESE

*Heat uncovered approximately 20-25 minutes or until bubbly or until internal temperature reaches 150 degrees.
Place bread crumbs over macaroni and cheese and bake for 5 more minutes.*

CHEESY POTATOES AU GRATIN

Heat covered approximately 20-25 minutes or until internal temperature reaches 150 degrees.

BUTTERED CARROTS

Heat covered approximately 15-20 minutes or until internal temperature reaches 150 degrees.

CRAB CAKES

Heat uncovered approximately 10-15 minutes or until internal temperature reaches 150 degrees.

STUFFED MUSHROOMS

Heat uncovered approximately 10-12 minutes or until internal temperature reaches 150 degrees.

MINI TWICE BAKED POTATOES

Heat covered approximately 10-15 minutes or until internal temperature reaches 150 degrees.



THANK YOU FOR LETTING US BE A PART OF YOUR EASTER!