

## Heating Instructions

Preheat Oven to 350° F (Convection Oven 325° F) unless specified below.  
Remove entrées and sides from refrigerator 15-30 minutes prior to baking.

Note: Actual cooking times may vary due to oven temperature variations and the amount of food being re-heated at one time. Depending on these variances, an additional 5 to 10 minutes may be needed to ensure all items are heated through. To ensure even heating, rotate dishes halfway through the cooking time from the top shelf to the bottom shelf and rotate dishes that are near the oven walls

### BRUNCH ENTRÉES

#### **French Toast Bake**

- Remove lid and cover with foil.
- Bake for 15–18 minutes.
- Remove foil and bake an additional 5–8 minutes until heated through.

#### **Waffle Bake**

- Remove lid and cover with foil.
- Bake for 10–12 minutes.
- Remove foil and bake an additional 3–5 minutes until heated through.

#### **Frittatas**

- Remove lid from pan and cover with foil.
- Bake covered 12–15 minutes.
- Uncover, bake additional 5–8 minutes until brown and heated through.

#### **Oatmeal Bakes**

- Remove lid and cover with foil.
- Bake for 12–15 minutes.
- Remove foil and bake an additional 5–8 minutes until heated through.

#### **Quiche**

- Remove pan from packaging and cover with foil.
- Bake covered 12–15 minutes.
- Uncover, bake additional 5–8 minutes until brown and heated through.