

GENERAL HEATING INFORMATION

All heat and serve menu items are packaged in oven-safe containers. For optimum quality, we recommend re-heating most items in a conventional oven. There are some side dishes however, that are best suited for microwave warming to retain more moisture in the side dish. All items are perishable and require refrigeration until ready to heat.

Microwave Safe Gold Foil Containers:

All heat-and-serve menu items packaged in the gold foil containers are safe to microwave when you follow six easy steps:

1. Take lid or aluminum foil wrap off the container before heating.
2. Make sure the food almost fills the container (minimum 75% full).
3. Cover the container with microwave safe plastic wrap or wax paper.
4. Place foil container on a microwave plate or glass dish.
5. Position the container in the middle of the microwave at least one inch from sidewalls. To prevent sparking, make sure the container is not touching any metallic surface.
6. Heat the food to desired temperature.

Pre-Heat Oven Prior to Heating: Conventional Oven: 350 degrees (Convection Oven: 325 degrees). Follow heating guidelines on the reverse side.

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 15 minutes** may be needed to ensure all items are heated through. **To ensure even heating, rotate pans halfway through the cooking time.**

WE VALUE YOUR COMMENTS!

Please let us know if our customer service and prepared foods met your expectations by completing the enclosed comment card. If not already indicated on the comment form, please write in the store where you purchased your food.