

HEATING INSTRUCTIONS FOR COLD TRAYS

Pre-Heat Oven 350

PASTAS – keep covered and heat for 20-30 minutes. Remove cover and toss in hot sauce and heat an additional 10 minutes uncovered or until hot

CHICKEN PARM/ EGGPLANT PARM/ROLL & BAKED PASTAS - keep covered and heat for 20-30 minutes. Remove cover, top with additional hot sauce *if needed* and heat for an additional 10 minutes uncovered or until hot (note lasanga may take longer)

ALL OTHER CHICKENS - Keep Covered and heat for 30 minutes or until hot

SEAFOOD – keep covered heat 20 minutes – toss and add extra sauce heat uncovered for additional 10 minutes

VEGETABLES/MEATBALLS/PORK – keep covered heat 20 minutes uncover and heat for additional 10 minutes

BEEF- remove cover and heat for 20-30 minutes. Heat extra sauce on stove top or in microwave and add to tray. If sauce is already on beef that's okay just sure not to overcook steak.

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