

Valentine's Day Reheating Instructions

SOUPS

Stove: Place in a sauce pan and heat on low until desired temperature has been reached.
Microwave: Place soup in a microwave safe bowl and heat in 1 minute intervals, stirring often, until desired temperature has been reached.

PARMESAN BAKED ARTICHOKE

Oven: Transfer artichokes to an oven safe pan and place in a 375°F oven until hot, approximately 15 to 20 minutes.

CREAMY POLENTA

Oven: Place in an oven safe pan and place in a 300°F oven for approximately 15 to 20 minutes, stirring occasionally.

STEAK DIANE

Oven: Place in an oven-safe pan and cover loosely with foil. Heat in a 350°F oven until heated through, approximately 10 to 12 minutes. For well done, heat for 20 minutes.

RACK OF LAMB

Oven: Place in an oven safe pan, uncovered, and heat in a 350°F oven for approximately 10 minutes or until hot. For well done, cover lamb for the first 10 minutes, remove cover and cook for an additional 10 minutes.

PORTABELLO WELLINGTON

Oven: Cover with foil and place in a 325°F oven for 12 - 15 minutes, then uncover and continue heating for an additional 5-7 minutes until golden brown.

MONKFISH PRIMAVERA

Oven: Place in an oven safe pan with chicken stock at the bottom of the pan, cover with foil and cook at 325°F for 10 - 12 minutes. Next remove foil and continue to heat for another 5-7 minutes.

PARMESAN CHICKEN

Oven: Place in an oven safe pan and cook at 350°F for 10 - 15 minutes until golden brown.

*ALL SAUCES CAN BE HEATED IN
THE MICROWAVE FOR SHORT
INTERVALS FOR 25-30 SECONDS
OR UNTIL HOT*



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