



HOLIDAY HEATING INSTRUCTIONS

Thank you for ordering from Classic Provisions.



Appetizers

Mains & Sides *ready to reheat at home*

Pork Pie *Pre-heat oven to 425 degrees. Cover pan with foil-heat for 18-22 minutes. Remove foil-heat for 5 minutes more*

Chicken or Turkey Pot Pie *Pre-heat oven to 425 degrees. Cover pan with foil-heat for 18-22 minutes. Remove foil-heat for 5 minutes more*

Lasagna *Pre-heat oven to 375 degrees. Cover pan with foil-heat for 24-32 minutes. Remove foil-heat for 5 minutes more*

Mac & Cheese *Pre-heat oven to 375 degrees. Cover pan with foil-heat for 24-32 minutes. Remove foil-heat for 5 minutes more*

Potato gratin *Pre-heat oven to 425 degrees. Cover pan with foil-heat for 18-22 minutes. Remove foil-heat for 5 minutes more.*

Spanakopita *Pre-heat oven to 350 degrees. Heat uncovered for 12-18 minutes.*

Green bean casserole *Pre-heat oven to 425 degrees. Heat uncovered for 12-15 minutes.*

Breakfast

Quiche, *Pre-heat oven to 375 degrees. Heat uncovered for 7-12 minutes.*

Mixed Berry & Almond French toast bake *Pre-heat oven to 425 degrees. Cover pan with foil-heat for 20-25 minutes. Remove foil-heat for 5 minutes more.*

Breakfast Pastries or breads, re-heat for 5 minutes in a 350 degree oven- serve right away.

Bread & Rolls

Bread loaves or dinner rolls: oatmeal or parker house *Heat in a 425 degree oven for 5-7 minutes.*

Baguettes: quickly run baguette under running water. *Heat in a 425 degree oven for 5-7 minutes.*

A few helpful hints:

- Fully heat your oven before reheating
- give items plenty of space in the oven to ensure even heating
- most of our pans can go in the oven-the lids cannot
- check dishes halfway through suggested reheat time to gauge doneness
- Eat and enjoy every moment!