



## 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!