

# Ridgewells Eats!

## REHEATING INSTRUCTIONS: SEPTEMBER 9 TO OCTOBER 5

*Let items sit out to room temperature while the oven heats and reheat until heated through.*

### SESAME GINGER FLANK STEAK

Arriving from our kitchen seared (rare to medium rare). Finish at home in the oven uncovered for 8 minutes at 350°

### RED WINE BRAISED SHORT RIBS

Arriving from our kitchen seared (rare to medium rare). Finish at home in the oven covered for 25 minutes at 350°

### BOURBON SHRIMP AND GRITS

Reheat grits covered with foil for 25 minutes at 350°. Reheat shrimp uncovered for 6-10 minutes at 350°.

### TANDOORI SALMON

Arriving from our kitchen medium rare. Reheat uncovered for 8 minutes at 350°

### GRILLED LEMONGRASS CHICKEN BREAST

Reheat uncovered for 10-12 minutes at 350°

### CHICKEN TENDERS

Reheat uncovered for 20-25 minutes at 350°

### SOY LEMON MARINATED AND GRILLED TOFU

Reheat uncovered for 10-15 minutes at 350°

### MISO MARINATED CAULIFLOWER CROWN

Reheat uncovered for 15-20 minutes at 350°

### HOMEMADE LASAGNAS

Reheat uncovered for 30-35 minutes at 350°

### HOUSE-MADE FLATBREADS

Reheat uncovered on baking sheet for 5 - 10 minutes at 300°. Once warm, add separate toppings.

### BUTTERNUT SQUASH SOUP

Reheat in a pot on the stove top on medium heat for 5-7 minutes

### HERBED MULTIGRAIN PILAF

Reheat covered with foil for 10-12 minutes at 350°

### BASMATI AND SAFFRON RICE

Reheat covered with foil for 10-12 minutes at 350°

### ROASTED RED BLISS POTATOES

Reheat covered with foil for 20 minutes at 350°

### MACARONI AND CHEESE

Reheat covered with foil for 25 minutes at 350°

### FALL ROASTED VEGETABLES

Reheat uncovered for 12-15 minutes at 350°

### ROASTED BRUSSEL SPROUTS

Reheat uncovered for 12-15 minutes at 350°

### GARLIC BREADSTICKS

Heat covered with foil for 5 minutes until heated through