

Ridgewells Eats!

REHEATING INSTRUCTIONS: OCTOBER 6 TO NOVEMBER 2

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

GRILLED FLANK STEAK

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

BEEF BOURGUIGNON

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

DIJON CRUSTED SALMON

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

CRANBERRY GLAZED CHICKEN BREAST

Reheat uncovered for 10-12 minutes at 350°

CHICKEN TENDERS

Reheat uncovered for 20-25 minutes at 350°

GRILLED ZUCCHINI PLANKS

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.

ROASTED TOMATO SOUP

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

ROICE PILAF

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°

BUTTERNUT SQUASH GRATIN

Reheat uncovered for 10-12 minutes at 350°

SWEET POTATO SUCCOTASH

Reheat uncovered for 10-12 minutes at 350°

GARLIC BREADSTICKS

Heat covered with foil for 5 minutes until heated through