

Ridgewells Eats!

REHEATING INSTRUCTIONS: NOVEMBER 3 TO DECEMBER 24

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

CHIPOLTE SMOKED AND BRAISED SHORT RIB

Reheat in the oven uncovered for 25–30 minutes at 350° until heated through

BEEF BOURGUIGNON

Arriving from our kitchen seared (rare to medium rare). Finish at home in the oven covered for 25–30 minutes at 350°

SHORT RIB CHILI

Reheat in the oven uncovered for 25–30 minutes at 350° until heated through

EVERYTHING CRUSTED SALMON

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

GRILLED CIDER BRINED CHICKEN BREAST

Reheat uncovered for 10-12 minutes at 350°

HERB ROASTED SPATCHCOCK CHICKEN

Can be served at room temperature or reheated. Reheat in the oven covered in foil and place in the oven for 12–15 minutes at 350°

CHICKEN TENDERS

Reheat uncovered for 20-25 minutes at 350°

ROASTED CURRY 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.

GRILLED CARROT MEDALLIONS

Reheat uncovered for 8–10 minutes at 350°

QUINOA AND BUTTERNUT SQUASH RICE PILAF

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

ROASTED ACORN SQUASH SOUP

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

ROASTED BRUSSEL SPROUTS

Reheat covered with foil for 12–15 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°

SWEET POTATO SUCCOTASH

Reheat uncovered for 10-12 minutes at 350°

CORNBREAD STICKS

Heat covered with foil for 5 minutes until heated through