

Ridgewells Eats!

REHEATING INSTRUCTIONS: MARCH 2 TO APRIL 6, 2021

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

SHEPHERD'S PIE

Reheat uncovered for 25 minutes at 350°

BRAISED CORNED BEEF

Reheat uncovered for 10-12 minutes at 350°

CHURRASCO STYLE FLANK STEAK

Arriving from our kitchen seared (rare to medium rare). Finish in the oven covered for 10-12 minutes at 350°

CHARRED LEMON PEPPER BRANZINO

Arriving from our kitchen medium rare. Reheat uncovered for 10-12 minutes at 350°

GRILLED JUMBO SHRIMP

Reheat uncovered for 6-10 minutes at 350°

PAN SEARED STRIPED BASS

Arriving from our kitchen medium rare. Reheat uncovered for 10-12 minutes at 350°

GRILLED DOVER SOLE

Reheat uncovered for 8-10 minutes at 350°

GRILLED CHICKEN BREAST

Reheat uncovered for 10-12 minutes at 350°

CHICKEN TENDERS

Reheat uncovered for 20-25 minutes at 350°

HOMEMADE LASAGNAS

Reheat uncovered for 30-35 minutes at 350°

CAULIFLOWER BISQUE

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

SPRING VEGETABLE MINESTRONE

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

GRILLED SPRING VEGETABLE MEDLEY

Reheat uncovered for 12-15 minutes at 350°

HEIRLOOM TOMATO GALETTE

Serve room temperature or reheat for 3-4 minutes at 350°

CHARRED JUMBO ASPARAGUS

Reheat uncovered for 8-10 minutes at 350°

GRILLED BABY RADISH WITH HERB ROASTED PEEWEE POTATO MEDLEY

Reheat uncovered for 20 minutes at 350°

CAULIFLOWER "RICE" AND GOLDEN QUINOA PILAF

Reheat covered for 10-12 minutes at 350°

MACARONI AND CHEESE

Reheat covered with foil for 25 minutes at 350°

CHICKPEA AND LENTIL CAKES

Reheat covered for 10-12 minutes at 350°

GARLIC BREADSTICKS

Heat covered with foil for 5 minutes until heated through