

For The Finesit In Already Prepared Foods

### **HEATING INSTRUCTIONS FOR**

## **FRESH PASTAS**

- ☐ Pasta Con Broccoli
- Pasta Con Cauliflower
- Pasta Con Don
- Rigati Mostaccolli

- ☐ Plump Meaty Ravioli
- Manicotti
- Meat Lasagna
- Vegetable Lasagna

- ☐ Fettuccini with Mushrooms
- Pasta Primavera
- Tortellini
- Cannelloni
- Spaghetti Bolognese

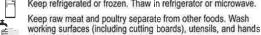
- 1. Preheat oven to 300°
- 2. Place the pan of pasta in your oven keeping the lid on to prevent dryness. Begin heating at least 1-1½ hours before your serving time. Small amounts of pasta require less heating time than large amounts.
- 3. Stir the pasta with a spatula every 15-20 minutes to insure even heating. (Add a touch of milk to white sauce pastas or a small amount of water to red sauce pastas to prevent sticking)
- 4. If you heat too soon, leave the pans in the oven cavity and turn the oven to "Warm".
- 5. Enjoy!

Keep Product Refrigerated or Frozen (If frozen, thaw before heating)

#### Safe Handling Instructions

This product was prepared from inspected and passed meat and /or poultry. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions.

Keep refrigerated or frozen. Thaw in refrigerator or microwave.

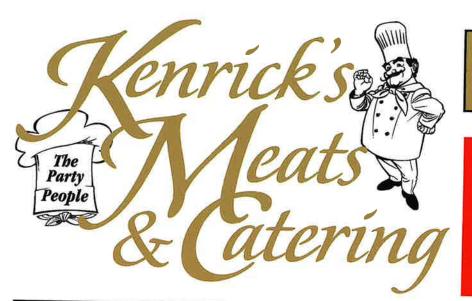


after touching raw meat or poultry.

Cook thoroughly.

Keep hot foods hot. Refrigerate leftovers immediately or discard.

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HEATING INSTRUCTIONS FOR

## SIDE DISHES

	<b>Delicious Homem</b>	ad	e Side Dishe	s "	From Our Kitchen to Yours"			
000000	Irish Buttered & Parslied Potatoes Roasted Rosemary Red Skin Potatoes Buttered or Garlic Mashed Potatoes Twice Baked Potatoes Green Bean Almondine Casserole Molasses Baked Beans	0 0000	Roast Corn w/Green and Peppers and Onions Creamed Style Corn Whole Kernel Corn Corn on the Cob	d Red	☐ Mashed Sweet Potato Casserole ☐ Flame Roasted Sweet Potatoes Coated in Maple Syrup ☐ Whole Yams in Brown Sugar with Pecans ☐ Other			
<i>3</i> .	Broccoli Cheese and Rice Casserole Carrots Amaretto  Preheat oven to 300°  From a refrigerated state, reheat conte temperature is reached. (Approx. 1 to Enjoy!  p Product Refrigerated or Frozen (If fi	1 <del>1/</del> 2 h	iours)	Safe Handling Instructions  This product was prepared from inspected and passed meat and for poultry. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperty. For your protection, follow these safe handling instructions.  Keep refrigerated or frozen. Thaw in refrigerator or microwave. Keep raw meat and poultry separate from other foods. Wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry.  Cook thoroughly.				
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# HEATING INSTRUCTIONS FOR DELICIOUS MEATS

Keep hot foods hot. Refrigerate leftovers immediately or discard.

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10000	Roast Beef au Jus Roast Pork in Gravy Sliced Baked Glazed Ham All White Breast of Turkey in Giblet Gravy Prime Rib of Beef in Steak Gravy Eye of Round of Beef au Jus Whole Turkeys Sliced Into a Pan Preheat oven to 300°	□ Boneless Chicken Breasts (5 Varieties) □ Cabbage Rolls □ Stuffed Green Peppers □ B-B-Q Beef or Pork □ B-B-Q Smoked Ham Slices □ B-B-Q Chicken Quarters or Halves □ B-B-Q Pork Steaks		□ B-B-Q Ribs □ B-B-Q Pulled Pork or Chicken □ BBQ Shredded Beef □ Texas Style BBQ Beef Brisket □ B-B-Q Bratwurst or Salsiccia □ B-B-Q Hamburgers □ Other _		
	touch. Spoon the gravies over the meat every even-heating.	on to prevent dryness.  It serving time. Small  It large amounts.  It feels very warm to the  It feels insure	Safe Handling Instructions  This product was prepared from inspected and passed meat and for poultry. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperty. For your protection, follow these safe handling instructions.  Keep refrigerated or frozen. Thaw in refrigerator or microwave. Keep raw meat and poultry separate from other foods. Wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry.			
5.	If you heat too soon, leave the pans in the over oven to "Warm".	en cavity and turn the	Cook thoroughly	y.		

6. Enjoy!

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