

Cooking Instructions Master Sheet

Instructions have been written estimating the best possible result. Please be advised that all ovens are not created equal and therefore cooking times may vary.

Stuffed Clams

Arrange frozen clams on baking sheet. Pre-heat oven to 375°. Bake for 20-30 mins.

Stuffed Mushrooms

Remove from refrigerator 1 hour prior to heating. Pre-heat oven to 375°. Bake with lid off for 20-30 min.

Arancini & Fried Ravioli

Place on baking sheet. 375°. 20-30 minutes.

Sausage & Peppers

Remove from refrigerator 1 hour prior to heating. Pre-heat oven to 375°. Bake with lid on : Half pan 30 min. Full pan 1 hour.

Sliced Roast Beef

Remove from refrigerator 1 hour prior to heating. Pre-heat oven to 350°. Heat to desired temperature.

Salmon

Pre-heat oven to 350°. Bake with lid off:
with Tararagon topping 30 min.
with Bourbon topping 20-25 min.
With Herb topping 30 min.

Braciolo

Remove from refrigerator 1 hour prior to heating. Pre-heat oven to 375°. Bake until constant bubbling in the sauce is visible.

Chicken Parmigiana

Remove from refrigerator 1 hour prior to heating. Pre-heat oven to 375°. Bake with lid off for: 30 min or until bubbling. Add supplied mozzarella and bake until slight browning is seen.

All Other Chicken Dishes

Remove from refrigerator 1 hour prior to heating. Pre-heat oven to 375°. Bake with lid on. Half pan 45 min or until bubbling. Full pan 1 hour or until bubbling.

Eggplant Parmigiana

Remove from refrigerator 1 hour prior to heating. Pre-heat oven to 375°. Bake with lid off for 40 mins – 1 hour or until bubbling can be seen around the edges. Replace lid if there is too much browning. Allow to rest for 15 min before serving.

Eggplant Rollatini

Remove from refrigerator 1 hour prior to heating. Pre-heat oven to 350°. Bake with lid off for 30 min or until bubbling. Allow to rest for 15 min.

Lasagna

Remove from refrigerator 1 hour prior to heating. Pre-heat oven to 375°. Bake with lid off for 1 hour or until bubbling can be seen around the edges. Add supplied mozzarella and bake until slight browning is seen. Replace lid if there is too much browning. ***Allow to rest for 20 min before serving***

Penne Vodka, Pasta Inverno

Remove from refrigerator 1 hour prior to heating. Pre-heat oven to 375°. Half pan 30 min. Full pan 1 hour.

Baked Ziti

Remove from refrigerator 1 hour prior to heating. Pre-heat oven to 350°. Bake with lid off for 30 min (half pan) 1 hour (full pan). Add supplied mozzarella and bake until slight browning is seen.

Meatballs

Remove from refrigerator 1 hour prior to heating. Pre-heat oven to 375°. Bake until bubbling is visible.

Sliced Roast Beef & Prime Rib

Remove from refrigerator 1 hour prior to heating. Pre-heat oven to 375°. Heat to desired temperature. Warm jus and pour over beef.

Pork Involtini, Pork Scalopini

Remove from refrigerator 1 hour prior to heating. Pre-heat oven to 375°. Half pan 40 mins. Full pan 1 hour.

All Vegetable Trays

Remove from refrigerator 1 hour prior to heating. Pre-heat oven to 350°. Heat until warm. Half pan 30 min. Full Pan 40 min.

Zuppa di Pesce

Remove from refrigerator 1hr prior to heating. Preheat oven to 325°. Heat for 40min WITH LID ON.