

Heating and Eating Instructions from Chef Mario's:

For the Individual Entrées (Black plastic containers): MICROWAVE ONLY – If your meal contains a souffle cup of sauce, remove before heating. Pop one corner of the lid. Heat for 3-5 minutes, or until hot through, depending on the strength of your microwave.

For the Family Size (Metal containers): OVEN ONLY – Remove the plastic lid. VERY Important: if your meal contains any souffle cups of sauce, remove it/them before starting any heating!! Depending on your Entrée Choice and your personal temperature preference, you may need to leave your entrée in the oven a little longer than the initial cooking time recommendation. Some of the entrées are more dense than others. Just be sure that your entrée is heated completely through and is HOT! 😊

Heating Instructions: Preheat oven to 350 degrees. Remove plastic lid and cover container with foil. Cook for 25-35 minutes, or until hot through. Check by inserting a fork in the middle portion of the container to test temperature. Cook longer if needed to reach desired temperature. For quicker cooking, you may transfer a portion or portions of the meal to a microwave safe container and heat up in the microwave for 2-5 minutes, or until hot. Heating time depends on the power of your microwave.

Breakfast Burritos: Oven: Preheat oven to 350 degrees. Leave the burritos in foil (however many you want to cook at one time) and place on a cookie sheet. Leave in the oven for 10-12 minutes, or until hot through. If you want to heat in the microwave: *Remove from foil* and heat on a microwave safe plate for 3-4 minutes or until heated through.

Breakfast Stratas: VERY IMPORTANT: Remove from the freezer the day before you want to bake it off! It needs time to thaw before you bake it for best results. Preheat oven to 350 degrees. Remove the plastic lid and place the pan in the oven. Bake for 40-50 minutes, or until the center of the dish is firm to the touch.

Cookies: Remove the number of cookies you want to bake from the freezer and place on a parchment or silicone mat lined baking sheet. Preheat oven to 350 degrees. Once the cookies are thawed, squish them down before baking. **Hint: the more you squish, the thinner and crispier they get! Bake for 9-11 minutes. (Note: the GF Peanut Butter Cookies DO NOT Need to be squished – we've taken care of that for you!)

