

Reheating Instructions

Baked Stuffed Shells

If cold: 300° 20 to 25 minutes

If room temp: 300° 20 minutes

Uncooked: 350° 30-40 minutes

Add sauce in the bottom of the pan, add shells and add sauce until shells are covered. Cover with foil, bake until temp reaches 120°.

Bolognese

If cold: 300° 20-25 minutes

Boil pasta separate for five minutes, then mix into warmed sauce.

Eggplant Parmesan

If cold: 400° 20-30 minutes without cheese. Add cheese on top, cook 10-15 minutes more until golden brown. Pour sauce on top when ready to serve. Temp should be 140°.

If room temp: 400° 20 minutes

Chicken Parmesan

If cold: 300° 20-25 minutes

Heat up chicken without sauce or cheese. Then add small amount of sauce on the bottom of the pan, add cheese on top, cook 10 minutes more or until cheese is melted. Pour sauce on top when ready to serve.

Large Lasagna

Cover in foil and cook at 450° 45-60 minutes. Let set for at least 30 minutes or will fall apart when cut. Temp should be 140°.

Small Lasagna

If cold: 450° 30-40 minutes

If room temp: 20-30 minutes.

Let set for at least 30 minutes or will fall apart when cut.

Manicotti

If cold: 400° 25-30 minutes

Uncooked: Add sauce to cover bottom of pan, add in manicotti. Cover with foil and cook at 400° for 30-45 minutes. Temperature should be 140°.

Chicken Broccoli Ziti

If cold: 300° 20-30 minutes. Heat up sauce, chicken and broccoli without pasta or cheese.

If room temp: 300° 20 minutes without pasta or cheese. Boil pasta separate for about five minutes, mix into warmed up tray of sauce and mix in cheese.

Side Pastas

Boil for 4-5 minutes and add warmed sauce