

# REHEATING INSTRUCTIONS

A hot meal always warms the heart. Follow the simple reheating instructions below for maximum enjoyment of your Christmas feast!

## CONSUMPTION

### CHILLED

All chilled items are best consumed within 3 days of collection.

### HEATED ITEMS

Heated items are recommended to be consumed within 3 hours of collection/delivery.

## SERVING

### **Festive Roast Chicken with Stuffing and Herb Butter | Spinach Pumpkin Lasagna | Shepherd's Pie (Chicken) | Cilantro Lime Drumlets | Cauliflower Au Gratin**



Reheat in ovenable container, covered with aluminium foil for 8-10 minutes. Remove foil and bake another 2 minutes for browning.



Empty into a microwavable container, for 2-4 minutes.

### **Soups | Chilli Mussels | Tuscan Baked Seafood | Seafood Paella | Roast Beef Roulade**



Empty into pot and reheat, stirring occasionally until hot.



Empty into a microwavable container, for 3-5 minutes.

### **Rustic Bread Rolls**



Place into toaster or oven, reheat till brown.

### **Desserts | Bocconcini Cheese Skewers | Christmas Pasta Salad**



To be kept chilled before serving.

Note: Cooking times and temperatures can vary. Please check on your food periodically to ensure best results.