

Heating Instructions

Lasagna or Baked Ziti: Best reheated, thawed. Thaw for 24 to 36 hours in the refrigerator, reheat within 6 days. Remove the top and cover with foil. If you use a conventional oven, set it to 350 degrees. To cook the lasagna in the same amount of time in a convection oven, set the temperature to 325°F because the fan circulates the oven's heat more efficiently. Heat for about 50 to 55 minutes; from frozen, heat for about 80 minutes, or until the internal temperature reaches 165°F.

Chicken Parmesan is best reheated, thawed. Thaw 24 to 36 hours in the refrigerator, reheat within 6 days. Remove the top and cover with foil. If you use a conventional oven, set it to 350 degrees. To cook in the same amount of time in a convection oven, set the temperature to 325° because the fan circulates the oven's heat more efficiently. Heat for about 40 minutes; heating from frozen (not recommended) takes about 45 to 50 minutes, or until the internal temperature reaches 165°F. Melt the cheese over the chicken after hot.

Eggplant: Best reheated, thawed. Thaw 24 to 36 hours in the refrigerator, reheat within 6 days. Remove the top and cover with foil. If you use a conventional oven, set it to 350 degrees. To cook in the same amount of time in a convection oven, set the temperature to 325°F because the fan circulates the oven's heat more efficiently. Heat for about 35 to 40 minutes; from frozen, heat for about 60 minutes (Eggplant heats well when frozen) or until the internal temperature reaches 165°F.

Sicilian Meatballs: The meatballs are fully cooked. Thaw 12 to 24 hours in the refrigerator and reheat until the internal temperature reaches 165°F. Best if you simmer the meatballs in your family's or favorite sauce. Let them simmer for about 20 minutes or more.

Alfredo Sauce: Set the sauce out until it reaches room temperature. Add the room temperature sauce to your hot, fresh, cooked pasta right out of the cooking water, and toss. Never try heating the sauce.