

# “HEAT AT HOME” MEALS DIRECTIONS.

## Osso Buco

Oven (for best results)

Alternatively, you can remove from container and heat in your microwave.

1. Pre-heat oven to 350 degrees Fahrenheit.
2. Place container on sheet tray in oven, after 15 minutes carefully remove lid to check progress, full heating time should be around 15-20
3. minutes. Warm additional sauce in the microwave or a saucepan and add according to preference. Please refer to the chart below should you wish to check the temperature with a meat thermometer.
4. Remove from oven, carefully remove lid, contents will be hot.
5. Enjoy and tell all your friends.

## Pasta Bolognese

Heat pasta in microwave for 2 minutes, carefully check temperature before serving.

## Warm Chocolate Torte

Place torte on a microwave safe dish and heat for 20 seconds on high until warm, not hot. Add toppings.

Most dishes are already fully cooked, fish dishes are a little undercooked and thus, will be perfect when re-heated. If you would like to check the temperature, use a thermometer and refer to the chart below. You have any questions regarding re-heating, please do not hesitate to call, (314) 721-7375.

**Meat Temperatures & Doneness Chart Recommended by USDA**

MEAT	Rare	Med Rare	Medium	Med Well	Well Done
Ground Beef			160°F/71°C		
Ground Poultry			165°F/74°C		
Beef	125°F/52°C	140°F/60°C	150°F/66°C	160°F/71°C	165°F/74°C
Veal	125°F/52°C	140°F/60°C	150°F/66°C	160°F/71°C	165°F/74°C
Chicken			165°F/74°C		
Pork			160°F/71°C	165°F/74°C	170°F/77°C
Poultry			165°F/74°C		
Lamb	140°F/60°C	145°F/63°C	160°F/71°C	165°F/74°C	170°F/77°C
Fish			145°F/63°C		
Program		145°F/63°C			