

Reheat instructions 2/9

Lunch:

- White Chicken Chili: chicken, white beans, poblano, cream, sweet corn, cilantro, cheddar cheese
 - Reheat Instructions: Pour the soup into a saucepan. Heat over medium-low heat, stirring often to ensure even heating.
- Chopped Thai Salad: ginger chicken or tofu, sesame-ginger dressing, romaine, shredded carrots, cucumber, cabbage, peanuts, herbs
 - Best enjoyed chilled
- Danish Dog, Crispy Onions, Curry Remoulade, Dill Pickles, Brioche Bun, Side Salad
 - Preheat oven to 425 degrees. Reheat hot dogs for roughly 10 minutes until heated through. Enjoy with room temperature bun and salad chilled
- Salmon Poke Bowl, Pickled Ginger, Crispy Onions, Wasabi Aioli, Sesame, Fava Beans, Steamed Rice, Cucumber
 - Best enjoyed chilled

Dinner:

- Pomegranate Glazed Salmon: pomegranate ginger glaze, salmon, parsley, mashed sweet potatoes, lemon-garlic green beans
 - Preheat oven to 450°F. Remove the lid and place the dish on a sheet tray. Heat for 10-15 minutes or until the desired temperature is reached
- Beef Stroganoff Meatballs: meatballs, mushrooms, cream, herbs, lemon, white wine, egg noodles, green peas
 - Preheat oven to 400°F. Remove the lid and place the dish on a sheet tray. Heat for 15-20 minutes or until the desired temperature is reached.
- Mongolian Beef, Roasted Peppers, Broccoli, Scallion, Sesame, Steamed Rice
 - Preheat oven to 425 degrees. Cover rice and mongolian beef with foil, and reheat for roughly 15 minutes until rice is steamed, and beef/veggies are hot
- Chicken Schnitzel, Roasted Fingerling Potatoes, Brussels Sprouts, Lemon-Dill Aioli
 - Preheat oven to 450 degrees. Reheat Potatoes and Schnitzel uncovered for 12-15 minutes until hot and crispy. Brussels are best heated for 8-10 minutes until softened and heated through
- Classic Lasagna, 6 hr Sugo, Ricotta, Basil, Mozzarella, Side Salad with Garlic Dressing
 - Preheat oven to 400 degrees. Cover lasagna with foil and reheat for 15-20 minutes until heated through.
- Chicken Souvlaki Bowl, Feta & Tomato Salad, Sumac Marinated Red Onion, Cucumber, Tzatziki, Turmeric Couscous

- Reheat chicken in a preheated oven at 425 degrees for roughly 15 minutes. Enjoy with remaining items chilled.
- NY Strip Steak, Grilled Broccolini, Root Vegetable Au Gratin, Oregano Chimichurri
 - Preheat oven to 425 degrees. Reheat gratin and broccolini covered with foil for 12-15 minutes. Steak is best reheated uncovered for 10-12 minutes or until cooked to desired temp. Enjoy with chimichuri at room temp.
- Shrimp & Snow Pea Stir Fry, Scallion, Oyster Sauce, Cilantro, Steamed Rice
 - Preheat oven to 425 degrees. Cover shrimp/veggies and rice with foil and reheat for roughly 15 minutes until steamy and hot
- Creamy Sweet Potato Curry, Tomato, Peas, Spinach, Steamed Rice
 - Preheat oven to 425 degrees. Cover Curry and rice with foil and reheat for roughly 15 minutes until steamy and hot