

Serving Containers

If serving fresh, you can serve straight from the pan, from a casserole dish, from a pie dish or whatever you have available. If you plan to freeze the meals, the serving trays I use can be bought in bulk - online, at the cash and carry or held back from your takeaway meals. The plastic trays can often be washed and reused.

Large Plastic Tray



These can be heated in the microwave with lid-on (slightly loosened).

You will need other container that has the potatoes and veg. Popular veg is a combined mash of potato, carrot and turnip.

Soups are also portioned into these large plastic trays.

Small Foil Tray



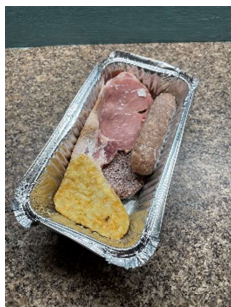
These are heated in a conventional oven with lid off.

Ideal for dishes that have mashed potato topping such as cottage pie, shepherd's pie and the like.

The whole meal; the meat, the veg and the potato are in the same tray. It might not look like a big portion, but the total weight can still be as much as 400g to 500g.

These trays are also good for roast potato, hash browns, potato wedges and cauliflower cheese.

Large Foil Tray



These are heated in the conventional oven with lid on, but are not used that often in Marion's Meals.

They will be used for Breakfast in a Box or for larger portions of things such as sausage and onion.

Also used as a mini, disposable, packaging and baking tray for bought food that is split into individual portions such as Hunters Chicken or Chicken Drumsticks.

Three-Cell Tray



These are heated in the microwave with lid loose and are good for getting the whole meal in a single container.

They can be used for roast beef or casseroles where you want to add extra potato and veg on the side.

Because these are microwaved, they don't work with roast potato but they do ok with boiled potato and are great with mash.