

Reheating Instructions

Your HayMas meals are made fresh and designed to reheat beautifully just follow these simple tips for the best results.

GENERAL GUIDELINES

- Remove any plastic lids or sauce containers before reheating.
- For best results, thaw frozen meals in the refrigerator overnight.
- Always heat to an internal temperature of 165F.

MICROWAVE (QUICK & EASY)

Remove lid and any cold toppings (like slaw or garnishes).

Cover loosely with a paper towel.

Microwave on high for 2 to 2 minutes depending on your microwave and meal size.

Stir halfway through if needed for even heating.

Let sit for 1 minute before eating.

Microwaves vary check center temperature and continue heating in 30-second increments if needed.

SKILLET (BEST FOR TEXTURE)

Heat a non-stick skillet over medium heat.

Add a small splash of oil or water if needed.

Place contents in skillet and stir occasionally.

Heat, stirring occasionally, for 5 to 7 minutes or until fully warmed through.

Great for pasta dishes, stir-fries, and anything with a sauce.

OVEN (FOR CRISP OR BAKED DISHES)

Preheat oven to 350F.

Transfer meal to an oven-safe dish.

Cover with foil to avoid drying out.

Bake for 12-15 minutes, or until the meal is heated thoroughly in the center.

Use this for casseroles, chicken dishes, or anything you want to keep tender on the inside and crisp outside.