

**Chicken Parm / Eggplant Parm /Lasagna /
Stuffed Shells / Ravioli – FULL TRAY**

1. Preheat oven to 400°
2. Loosen aluminum lid but do not remove. KEEP COVERED.
3. Place tray on center rack in oven
4. Bake for 40 Minutes to 1 hour (until center is hot approx. 165°F)
5. Remove aluminum lid and bake for 5-10 minutes or until top (Cheese) is melted to liking
6. For Lasagna / Stuffed Shells / Ravioli ONLY
Remove from oven and let stand for approx. 15 minutes before cutting and serving

The times provided are guidelines, and may vary with each home oven. Try heating the minimum time suggested and then check every few minutes until food has reached desired heat.

Always check the internal temperature of food with a stemmed thermometer before eating. Reheated food should reach 165°F before consumption.

MANICOTTI- FULL TRAY

1. Preheat oven to 400°
2. Bake Covered for 40 Minutes (until center is hot approx. 165°F)
3. Remove aluminum lid and bake UNCOVERED for 5-10 minutes or until top (Cheese) is melted to liking
4. Remove from oven and let stand for approx. 15 minutes before cutting and serving

The times provided are guidelines, and may vary with each home oven. Try heating the minimum time suggested and then check every few minutes until food has reached desired heat.

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**Chicken Parm / Eggplant Parm /Lasagna /
Stuffed Shells / Ravioli – HALF TRAY**

1. Preheat oven to 400°
2. Loosen aluminum lid but do not remove. KEEP COVERED.
3. Place tray on center rack in oven
4. Bake for 30-45 Minutes (until center is hot approx. 165°F)
5. Remove aluminum lid and bake for 5-10 minutes or until top (Cheese) is melted to liking
6. For Lasagna / Stuffed Shells / Ravioli ONLY
Remove from oven and let stand for approx. 15 minutes before cutting and serving

The times provided are guidelines, and may vary with each home oven. Try heating the minimum time suggested and then check every few minutes until food has reached desired heat.

Always check the internal temperature of food with a stemmed thermometer before eating. Reheated food should reach 165°F before consumption.

MANICOTTI – HALF TRAY

1. Preheat oven to 400°
2. Bake Covered for 40 Minutes (until center is hot approx. 165°F)
3. Remove aluminum lid and bake UNCOVERED for 5-10 minutes or until top (Cheese) is melted to liking
4. Remove from oven and let stand for approx. 15 minutes before cutting and serving

The times provided are guidelines, and may vary with each home oven. Try heating the minimum time suggested and then check every few minutes until food has reached desired heat.

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Chicken, Veal, Pork, & Beef Entrees

FULL Tray

1. Preheat oven to 400°
2. Add about 1 cup water or broth evenly to the pan
if there is no juice
3. UNCOVER and Place tray on center rack in oven
4. Bake UNCOVERED for 25-30 Minutes
5. Remove from oven / Serve immediately

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Chicken, Veal, Pork, & Beef Entrees

FULL Tray

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if there is no juice
3. UNCOVER and Place tray on center rack in oven
4. Bake UNCOVERED for 25-30 Minutes
5. Remove from oven / Serve immediately

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Chicken, Veal, Pork, & Beef Entrees

HALF Tray

1. Preheat oven to 400°
2. Add about 1/2 cup water or broth evenly to the
pan if there is no juice
3. UNCOVER and Place tray on center rack in oven
4. Bake UNCOVERED for 15-25 Minutes
5. Remove from oven / Serve immediately

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Chicken, Veal, Pork, & Beef Entrees

HALF Tray

1. Preheat oven to 400°
2. Add about 1/2 cup water or broth evenly to the
pan if there is no juice
3. UNCOVER and Place tray on center rack in oven
4. Bake UNCOVERED for 15 -25 Minutes
5. Remove from oven / Serve immediately

The times provided are guidelines, and may vary with each home oven. Try heating the minimum time suggested and then check every few minutes until food has reached desired heat.

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Meatballs– FULL Tray

1. **Preheat oven to 400°**
2. **If sauce is on side – ADD refrigerated or room temperature sauce evenly over the meatballs in tray. Never heat sauce and pour on refrigerated or room temperature items.**
3. **Place tray on center rack in oven**
4. **Bake COVERED for 15-20 Minutes**
5. **Remove and Serve Immediately**

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Seafood Entrees- FULL Tray

1. **Preheat oven to 400°**
2. **Loosen aluminum lid but do not remove.
KEEP COVERED.**
3. **Bake COVERED for 25-30 Minutes**
4. **For Oreganata Uncover and Broil top to crisp
breadcrumbs**
5. **Remove and Serve Immediately**

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Meatballs – HALF Tray

1. **Preheat oven to 400°**
2. **If sauce is on side – ADD refrigerated or room temperature sauce evenly over the meatballs in tray. Never heat sauce and pour on refrigerated or room temperature items.**
3. **Place tray on center rack in oven**
4. **Bake COVERED for 10-15 Minutes**
5. **Remove and Serve Immediately**

The times provided are guidelines, and may vary with each home oven. Try heating the minimum time suggested and then check every few minutes until food has reached desired heat.

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Seafood Entrees- HALF Tray

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2. **Loosen aluminum lid but do not remove.
KEEP COVERED.**
3. **Bake COVERED for 15-20 Minutes**
4. **For Oreganata Uncover and Broil top to crisp
breadcrumbs**
5. **Remove and Serve Immediately**

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Pasta Entrees – FULL & HALF

Tray

1. Preheat oven to 400°
2. Loosen aluminum lid but do not remove.

KEEP COVERED. You may bend corners of pan lid up or poke holes in lid to vent.
3. Bake in oven for 15-30 minutes (or until heated throughout)
4. Add water or broth evenly to the pan if desire more juice and STIR
5. Gently Stir occasionally to assure even heating

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Baked Clams Oreganata / Clams Casino -HALF

TRAY

1. Preheat oven to 400°
2. Place ½ inch liquid under clams Baked Loosely Covered for 20 Min
3. Remove cover & bake for 5 minutes (for Oreganata broil on high for 2 minutes to brown top to liking)
4. Remove from oven and serve immediately

The times provided are guidelines, and may vary with each home oven. Try heating the minimum time suggested and then check every few minutes until food has reached desired heat.

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Baked Clams Oreganata / Clams Casino -FULL

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Mussels Posillipo / Zuppa di Clams- FULL & HALF Tray

1. Preheat oven to 400°
2. Baked Loosely Covered for 20 Min (or until hot throughout)
3. Remove from oven and serve immediately

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Appetizer Cocktail Meatballs / Stuffed Mushrooms / Fried Zucchini / Fried Cauliflower / Fried Mushroom / Rice Balls
FULL & HALF TRAY

1. Preheat oven to 400°
2. Baked Loosely Covered for 20 Min (or until hot throughout)
3. Remove from oven and serve immediately

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Appetizer Stuffed Artichoke / Stuffed Peppers – FULL & HALF TRAY

1. Preheat oven to 400°
2. Baked Loosely Covered for 20 Min (or until hot throughout)
3. Add about 1/2 cup water or broth evenly to the pan if there is no juice
4. Remove from oven and serve immediately

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Appetizer Wings (Boned & Boneless) / Chicken Fingers – FULL & HALF TRAY

1. Preheat oven to 400°
2. Baked Loosely Covered for 10-15 Min (or until hot throughout)
3. Remove from oven and serve immediately

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Appetizer Mozzarella en Carozza / Mozzarella Sticks

1. Preheat oven to 400°
2. Baked UNCOVERED 10-15 Min (or until hot throughout)
3. Turn over if desired for crisp cook throughout
4. Remove from oven and serve immediately

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Always check the internal temperature of food with a stemmed thermometer before eating. Reheated food should reach 165°F before consumption