



HOLIDAY

Reheating Directions

ENTRÉES

OVEN-ROASTED WHOLE STUFFED TURKEY

OVEN

Preheat oven to 375°F. Pull turkey out of the refrigerator, remove all garnish and let it rest at room temperature for 25 minutes. Baste the turkey with chicken stock (provided), cover with foil and place in oven for 50-60 minutes, or until the turkey reaches an internal temperature of 165°F. Remove the turkey from the oven and let it rest for about 15 minutes before serving.

OVEN-ROASTED TURKEY BREAST

OVEN

Preheat oven to 375°F. Transfer to a oven safe dish and cover it with foil. Place in the center of the oven for 15 minutes, or until it reaches an internal temperature of 165°F.

HERB ROASTED ALL-NATURAL CHICKEN BREAST

OVEN

Preheat oven to 375°F. Transfer to a oven safe dish, add 1/4 teaspoon of water or stock per piece, and cover it with foil. Place in the center of the oven for 15 minutes, or until it reaches an internal temperature of 165°F.

STUFFED CHICKEN BREAST

CHICKEN MARSALA

OVEN

Preheat oven to 375°F. Transfer to a oven safe dish and cover it with foil. Place in the center of the oven for 20-25 minutes, or until it reaches an internal temperature of 165°F.

MICROWAVE

Transfer to a microwave safe dish. Vent lid at one corner and cook on high for 3-5 minutes, or until it reaches an internal temperature of 165°F.

VEAL MEATBALLS

OVEN

Preheat oven to 375°F. Transfer to a oven safe dish and cover it with foil. Place in the center of the oven for 20-25 minutes, or until it reaches an internal temperature of 165°F.

MICROWAVE

Transfer to a microwave safe dish. Vent lid at one corner and cook on high for 3-5 minutes, or until it reaches an internal temperature of 165°F.

EYE OF ROUND ROAST BEEF

BEEF ROULADE

PORK TENDERLOIN

OVEN

Preheat oven to 375°F. Transfer to a oven safe dish and cover it with foil. Place in the center of the oven for 20-25 minutes, or until it reaches an internal temperature of 165°F.

GRILLED POLISH SAUSAGE & SAUERKRAUT

OVEN

Preheat oven to 375°F. Transfer to a oven safe dish and cover it with foil. Place in the center of the oven for 20-25 minutes, or until it reaches an internal temperature of 165°F.

MICROWAVE

Transfer to a microwave safe dish. Vent lid at one corner and cook on high for 3-5 minutes, or until it reaches an internal temperature of 165°F.

STUFFED CABBAGE

OVEN

Preheat oven to 375°F. Transfer to a oven safe dish and cover it with foil. Place in the center of the oven for 20-25 minutes, or until it reaches an internal temperature of 165°F.

MICROWAVE

Transfer to a microwave safe dish. Vent lid at one corner and cook on high for 3-5 minutes, or until it reaches an internal temperature of 165°F.

OVEN-ROASTED COD

OVEN-ROASTED SALMON

OVEN

Transfer to a oven safe dish, add 1/4 teaspoon of water or stock per piece, and cover it with foil and place in oven. Place in the center of the oven for 15 minutes, or until it reaches an internal temperature of 165°F.

MUSHROOM PIEROGI WITH PESTO & TRUFFLE

SAUERKRAUT PIEROGI WITH GRILLED SAUSAGE

OVEN

Preheat oven to 375°F. Transfer to a oven safe dish, add 1 tbsp water and cover the container with foil. Place in the center of the oven for 5-7 minutes, or until hot.

MICROWAVE

Transfer to oven safe dish. Add 1 tbsp water and cover the dish. Cook on high for 3-5 minutes or until hot.

SIDES

CREAMY MASHED POTATOES

STOVETOP

Transfer to a small pot and heat over medium heat stir often until hot.

MICROWAVE

Transfer to a microwave safe dish. Vent lid at one corner and cook on high for 3-5 minutes, or until hot. Stir to ensure the heat is distributed evenly.

OVEN

Preheat oven to 350°F. Transfer to oven safe dish and cover it with foil. Place in the oven for 15-20 minutes, or until the temperature reaches 165 °F.

Refrigerate or freeze within 2 hours. Re-heat to 165° F. Unless frozen, eat within 3 days.

Be careful when handling hot containers and use oven mitts to remove food from oven. These reheating times are approximate and heating times may vary depending on equipment used. All microwaves tend to cook at different strengths so test before removing. Any questions or concern, please give us a call at 773 486-7500.

ROASTED POTATOES
STEAMED VEGETABLES
STEAMED STRING BEANS
ROASTED ORGANIC HEIRLOOM CARROTS

OVEN

Transfer to oven safe dish, cover with foil and place in oven for 15 minutes, or until hot.

POTATO DUMPLINGS (GNOCCHI)

STOVETOP: BOIL

Heat 1 qt of water in a medium saucepan to slow boil. Place dumplings in boiling water, cook uncovered for 2-3 minutes, or until rise to top. Stir occasionally. Drain.

STOVETOP: FRY

Preheat skillet. Add 1 tbsp of oil and heat. Transfer dumplings to skillet and cook on low heat for 6-8 minutes, until golden brown. Stir to ensure the heat is distributed evenly.

OVEN

Preheat oven to 350°F. Transfer to oven safe dish, add 4 tsp of water, and cover it with foil. Place it in the oven for 10-15 minutes, or until the temperature reaches 165 °F.

CABBAGE & NOODLES

OVEN

*Transfer to oven safe dish, cover with foil and place in oven for 15 minutes, or until hot. Remove the foil and heat for additional 5 minutes. *

MICROWAVE

Transfer to a microwave safe dish. Vent lid at one corner and cook on high for 3-5 minutes, or until hot. Stir to ensure the heat is distributed evenly.

POTATO PANCAKES (LATKES)

STOVETOP

Preheat skillet. Add 3 tbsp of oil and heat. Place Pancakes in a skillet, do not overcrowd. Cook on medium heat for 4-5 min. Turn occasionally.

DEEP FRYER

Preheat deep fryer to 370°F. Place Pancakes in the deep fryer for about 2 mins. Do not overcrowd.

SOUPS

STOVETOP

Pour into a saucepan and heat over low heat, stir frequently until begins to simmer.

SALADS

Serve Cold.

DESSERTS

BLINTZES (CRÊPES)

STOVETOP

Preheat skillet. Add 3 tbsp of oil and heat. Place blintzes in a skillet, do not overcrowd. Cook on low heat for 2-4 min on each side, until golden brown.

OVEN

Preheat oven to 350°F. Transfer to oven safe dish and cover it with foil. Place it in the oven for 5-10 minutes, or until hot.

Refrigerate or freeze within 2 hours. Re-heat to 165° F. Unless frozen, eat within 3 days.

Be careful when handling hot containers and use oven mitts to remove food from oven. These reheating times are approximate and heating times may vary depending on equipment used. All microwaves tend to cook at different strengths so test before removing. Any questions or concern, please give us a call at 773 486-7500.



PASSOVER

DINNER TO GO

REHEATING DIRECTIONS

MATZO BALL SOUP

STOVETOP

Pour into a saucepan and heat over medium heat until begins to simmer. Do not bring to a rolling boil.

GRILLED WILD-CAUGHT SALMON WITH SPINACH & CAPERS

OVEN

Preheat oven to 375°F. Remove the container lid and cover it with foil. Place in the center of the oven for 15 minutes, or until it reaches an internal temperature of 165°F.

HERB ROASTED ALL-NATURAL CHICKEN BREAST

OVEN

Preheat oven to 375°F. Remove the container lid and cover it with foil. Place in the center of the oven for 15 minutes, or until it reaches an internal temperature of 165°F.

STEAMED VEGETABLES

STOVETOP

Heat 1 qt of water in a medium saucepan to slow boil. Place vegetables in boiling water, cook uncovered for 2-3 minutes. Stir occasionally. Drain. Add butter or your favorite oil for additional flavor.

MICROWAVE

Transfer to microwave safe dish. Place with lid on, vented at one corner, and cook on high for 2-3 minutes until hot.

OVEN

Preheat oven to 350°F. Transfer to oven safe dish and cover it with foil. Place it in the oven for 15-20 minutes, or until the temperature reaches 165 °F.

LATKES

STOVETOP

Preheat skillet. Add 3 tbsp of oil and heat. Place Pancakes in a skillet, do not overcrowd. Cook on medium heat for 4-5 min. Turn occasionally.

DEEP FRYER

Preheat deep fryer to 370°F. Place Pancakes in the deep fryer for about 2 mins. Do not overcrowd.

BEETS WITH HORSERADISH

Serve Cold.

Refrigerate or freeze within 2 hours. Re-heat to 165° F. Unless frozen, eat within 3 days.

Be careful when handling hot containers and use oven mitts to remove food from oven. These reheating times are approximate and heating times may vary depending on equipment used. All microwaves tend to cook at different strengths so test before removing. Any questions or concern, please give us a call at 773 486-7500.



EASTER

DINNER TO GO

REHEATING DIRECTIONS

CLASSIC DEVILED EGG

Serve Cold.

MUSHROOM BARLEY SOUP

STOVETOP

Pour into a saucepan and heat over medium heat until begins to simmer. Do not bring to a rolling boil.

ROAST PROK TENDERLOIN

CHICKEN MARSALA

OVEN

Preheat oven to 375°F. Remove the container lid and cover it with foil. Place in the center of the oven for 15-20 minutes, or until it reaches an internal temperature of 165°F.

CREAMY MASHED POTATOES

STOVETOP

Transfer Potatoes to a small pot and heat over medium heat stirring often until hot.

MICROWAVE

Transfer to microwave safe dish. Remove the container lid and cook on high for 3-5 minutes or until hot. Stir the Potatoes to ensure the heat is distributed evenly.

STEAMED STRING BEANS

STOVETOP

Heat 1 qt of water in a medium saucepan to slow boil. Place string beans in boiling water, cook uncovered for 2-3 minutes. Stir occasionally. Drain. Add butter or your favorite oil for additional flavor.

MICROWAVE

Transfer to microwave safe dish. Place with lid on, vented at one corner, and cook on high for 2-3 minutes until hot.

SWEET CHEESE BLINTZES

STOVETOP

Preheat skillet. Add 3 tbsp of oil and heat. Transfer Crêpes to a skillet, do not overcrowd. Cook on low heat for 2-4 min on each side, until golden brown. Top with Raspberry Sauce and Fresh Berries.

SUPPLEMENTS

POTATO & CHEESE PIEROGI

OVEN

Preheat oven to 375°F. Transfer Pierogi to oven safe dish and add 1 tbsp water. Cover the container. Place in the center of the oven for 5-7 minutes, or until hot. Top with Sour Cream.

STOVETOP

Preheat skillet. Add 1 tbsp of oil and heat. Transfer Pierogi to skillet, do not overcrowd. Cook on low heat for 6-8 minutes, until golden brown. Turn occasionally. Top with Sour Cream.

STUFFED CABBAGE

OVEN

Preheat oven to 375°F. Transfer to a oven safe dish and cover it with foil. Place in the center of the oven for 20-25 minutes, or until it reaches an internal temperature of 165°F.

MICROWAVE

Transfer to a microwave safe dish. Vent lid at one corner and cook on high for 3-5 minutes, or until it reaches an internal temperature of 165°F.

CREAMY MAC & CHEESE

OVEN

Transfer to oven safe dish, cover with foil and place in oven for 15 minutes, or until hot

MICROWAVE

Place with lid on, vented at one corner, and cook on high for 2-3 minutes until hot. Stir to ensure the heat is distributed evenly.

TRADITIONAL POLISH VEGETABLE SALAD

Serve Cold.

GROUND BEETS WITH HORSERADISH

Serve Cold.

HOUSE-MADE WHITE HORSERADISH

Serve Cold.

CUCUMBERS IN SOUR CREAM

Serve Cold.

Refrigerate or freeze within 2 hours. Re-heat to 165° F. Unless frozen, eat within 3 days.

Be careful when handling hot containers and use oven mitts to remove food from oven. These reheating times are approximate and heating times may vary depending on equipment used. All microwaves tend to cook at different strengths so test before removing. Any questions or concern, please give us a call at 773 486-7500.