VALLEY HOME MEALS

RE-HEATING INSTRUCTIONS

	SOUP	ENTRÉE	DESSERT	POT PIES, QUICHE &
	4.71			INDVIDUAL DINNERS
MICROWAVE RE-HEATING	 Place frozen soup on a microwave safe dish. Heat frozen soup with seal on for 4-5 minutes or until hot. Remove seal with care and serve. 	 Heat full sized frozen entree with seal on for 7-8 minutes. Heat small sized frozen entrees with seal on for 4-5 minutes or until meal is hot. Add more heating time if bottom of the tray is not warm when touched. Remove seal with care and 	 Heat frozen dessert with seal on for 10 seconds only. * Best results are achieved if the desserts are thawed in the fridge or at room temperature. Remove seal and serve. 	 Remove foil dish and use a microwave safe dish. Heat frozen food for 5 minutes or until hot. Remove from oven with care and serve.
		serve.		
OVEN RE-HEATING	 Preheat oven to 350°F (160°C). Place frozen soup on an oven safe pan or dish of over flow. Heat frozen soup with seal on for 20-25 minutes or until hot. Remove seal with care and serve. 	 Preheat oven to 350°F (160°C). Heat Full sized frozen entree with seal on for 25-35 minutes or until hot. Heat Regular frozen entrees 20-45 min. Add more heating time if bottom of the tray is not warm when touched. Remove seal with care and serve. 	 Preheat oven to 350°F (160°C). Heat frozen dessert with seal on for 5 minutes or until warm. * Best results are achieved if the desserts are thawed in the fridge or at room temperature. 	 Preheat oven to 350°F (160°C). Remove cellophane and use an oven safe dish. Heat frozen food for 15-45 minutes or until hot. Remove from oven with care and serve.
TOASTER OVEN RE-HEATING	 Preheat oven to 350°F (160°C). Remove seal and cover frozen soup Place on oven proof pan Heat frozen soup for 20-25 minutes or until hot. Remove foil with care and serve. 	 Preheat oven to 350°F (160°C). Remove seal and cover frozen entree with foil, top. Heat frozen entree for 15-40 minutes or until hot. Remove foil with care and serve. 	 Preheat oven to 350°F (160°C). Remove seal and cover frozen dessert with foil, top. Heat frozen dessert for 5-10 minutes or until warm. Remove foil and serve. * Best results are achieved if the desserts are thawed in the fridge or at room temperature. 	 Preheat oven to 350°F (160°C). Remove seal of cellophane or plastic wrap & cover frozen food with foil or oven Heat frozen food for15-25 minutes or until hot. Remove foil with care and serve.

- *Note:* 1. Re-heating times may vary, heat to **internal temperature of 74 Celsius**.
 - 2. All ovens vary in the rate of heating. Times are approximate and may require adjustment.
 - 3. **Do Not re-freeze meals** once they have thawed.
 - 4. Film can be removed before cooking in a microwave if a splatter guard is used. Place frozen meal on a microwave safe dish and cover with splatter guard. Please use a **splatter guard** when **cooking** any meals that contain **beets**.
 - 5. Times on the container label are microwave cooking times.
 - 6. These are freezer to microwave (or oven) meals. DO NOT THAW before cooking or they will be overdone.