

REHEATING INSTRUCTIONS STANDING RIB ROAST MEAL

For best results, allow tray of food to sit out for no longer than 3 hours to reach room temperature before reheating.

All heat & serve sides come in an oven ready tray and is recommended to reheat in.

Rib Roast

1. Preheat oven to 385°
2. Place rib roast w/ au jus in oven covered for 30 to 40 min
3. Uncover & check temperature
 - 125° rare
 - 135° Medium Rare
 - 145° Medium
4. Keep covered until desired temp is reached and allow to rest for 15-20 min. before serving.

Twice Baked Potatoes

1. Remove lid and place tray of twice baked potatoes in a 350° oven for 18-20 min until tops of the potatoes develop golden brown color.

Green Beans with Garlic & Oil

Oven:

1. Place covered tray of green beans in a 350° oven. Heat for 10 -15 min.
2. Remove lid ½ way through cooking and stir green beans. Loosely place lid back on tray and finish heating.

Stove Top:

Reheat on a stove top in a sauté pan. Takes about 10 minutes low heat

1. On low heat, place green beans in pan
2. Stir green beans so they do not burn

Green beans are fully cooked, just need to heat through.