



MORTON'S
GOURMET MARKET
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"Gourmet To Go" Reheating Instructions

Entrees- Meatloaf, Stroganoff, Beef Burgundy, Stuffed Chicken Breasts, Lamb Curry, Pot Roast, Turkey Dinners, Stuffed Cabbage, Pork Entrees, Salmon Dinner, Crab Cake Dinner

Conventional oven:

Preheat oven to 325°

Place food* in ovenproof dish (**black containers are NOT ovenproof**).

Heat covered (to retain moisture) 12-17 minutes or until heated through. (Desired internal temp 165°) *entrée item only- sides should be heated separately, either in a microwave or on stovetop

Microwave:

Black containers **ARE** microwave safe.

Heat entrees 3 minutes on high and check; allow food to rest for 2 minutes to equalize heat throughout food item after removal from microwave before enjoying.

Layered or Stuffed Pastas i.e.; Lasagna, Eggplant Parmagiana, Manicotti, Stuffed Shells

Conventional Oven:

Preheat oven to 325°

Place food in covered ovenproof dish (**Black containers are NOT ovenproof**)

Heat 20 minutes, uncover and finish heating additional 5-10 minutes or until heated through. (Desired internal temp 165°)

Microwave:

Our black containers **ARE** microwave safe; however the time necessary to heat pasta in a microwave could cause warping of the container which could result in unsafe handling conditions.

Place item on a microwave safe dish and heat on high for 4-6 minutes or until heated through, rotating once during cooking process.

Allow food to rest for 2 minutes after removal from microwave to equalize heat throughout food item after removal from microwave before enjoying.



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Pastas-Spaghetti Dishes, Tortellini, Penne

Conventional oven:

Preheat oven to 325°

Place item in a covered ovenproof dish (**Black containers are NOT ovenproof**)

Heat for 15-20 minutes or until heated through.

Stove top:

Preheat a non-stick skillet on medium high and add a small quantity of olive oil.

Add pasta to skillet and reduce heat to medium, cover and allow to steam for 3-5 minutes tossing once or twice to prevent scorching.

Microwave:

Our black containers ARE microwave safe; however the time necessary to heat a pasta dish in a microwave could cause warping of the container which could result in unsafe handling conditions.

Place item on a microwave safe dish and heat on high for 3-5 minutes or until heated through, rotating once during cooking process.

Allow food to rest for 2 minutes after removal from microwave.

Small Sides

To preserve nutritional content the best way to heat our sides is in a microwave oven.

Heat on high for 1-2 minutes and stir to distribute heat evenly. Allow food to rest for 2 minutes after removal from microwave.

Quiches

Conventional oven:

Preheat oven to 300°

Cover edges of quiche with foil to avoid burning crust.

Heat quiche for 20 minutes and rotate, heat additional 10 minutes or until heated through.

Microwave:

Not recommended for heating quiche as the crust will not be as flaky and crisp...but if necessary, reheat it by the slice for 2 minutes per slice on high.



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Pot Pies

Conventional oven:

Preheat oven to 300°

Cover edges of Pot Pie with foil to avoid burning crust.

Heat Pot Pie for 15 minutes and rotate, heat additional 15 minutes or until heated through.

Initial 15-20 minutes should be enough for a small Pot Pie, a large Pot Pie could require an additional 10-15 minutes.

Microwave:

Not recommended for heating Pot Pie as the crust will not be as flaky and crisp...but it's how my wife does it, reheat it by the slice for 2 minutes per slice on high.

Soups

Stove top:

Place soup in an appropriately sized sauce pot and heat on medium setting.

Stir the soup frequently to avoid scorching the bottom.

Simmer and heat to minimum temperature of 165 F.

Microwave:

Our clear soup containers are NOT microwave safe.

Place the soup in a microwave safe dish and heat on high setting for 1-2 minutes (pint) or 3-4 minutes (quart) or until heated through to 165 F.

Stir before eating to ensure that heat is distributed evenly throughout soup