

## **HAPPY EASTER!**



### **Biscuit Quiche (V)**

Preheat oven to 350°F. In foil pan, reheat uncovered until warm throughout (about 15-20 minutes).

### **Roadhouse Breakfast Potatoes (V) or Roasted Vegetable Trio (Vegan, GF)**

Preheat oven to 350°F. In covered foil pan, reheat until warm throughout (about 15-25 minutes).

### **Prime Rib (GF)**

Preheat oven to 350°F. In foil pan, reheat uncovered until meat thermometer reads 110°F (about 15-20 minutes).

### **Au Jus (GF)**

Reheat in a saucepan over medium heat until warm throughout (about 5-7 minutes).

### **Fried Chicken Thighs**

Preheat oven to 350°F. In foil pan, reheat uncovered until internal temperature reaches 140°F (about 10-12 minutes).

### **Grits & Bits Waffles**

Preheat oven to 350°F. In foil pan, reheat uncovered until warm throughout (about 10-12 minutes). Remove from oven and sprinkle with the cheese and bacon.

### **Macaroni & Cheese (V)**

Reheat in a saucepan over medium heat. Add a bit of milk and stir often until warm throughout (about 8-10 minutes).

### **Vegetable & Biscuit Stew (V)**

Preheat oven to 350°F. Place foil pan on a sheet tray, reheat uncovered until warm throughout (about 25-35 minutes for a quart and 35-45 minutes for a half pan).

### **Blueberry Cobbler (V)**

Preheat oven to 350°F. Place foil pan on a sheet tray, reheat uncovered until warm throughout (about 15-20 minutes).

### **Biscuits (Frozen) (V)**

Store biscuits in the freezer until ready to cook. Preheat the oven to 425°F. Pull tin from freezer and remove lid. Place in oven and set timer for 30 minutes. Turn biscuits and set the timer for another 20 minutes. Check biscuits for doneness. If they are still doughy in the middle, cook for another 10 minutes or until done.

### **Hot Cross Buns (V)**

Preheat oven to 375°F. In a loosely covered foil pan, reheat until warm throughout (about 5-7 minutes).

### **Bread Loaves & Rolls (V)**

Preheat oven to 350°F. Reheat uncovered until warm throughout (about 15-20 minutes for bread loaf, about 5-8 minutes for challah rolls).

