



Reheating Instructions

SideShow Chef's Dinners To-Go

Pot Roast

Preheat the oven to 350°, place the aluminum pan in the oven with the lid on. Cook until heated through.

Za'atar Carrots with Harissa & Couscous (V)

Preheat the oven to 350°. Add ¼ cup of water to the aluminum pan and place in the oven with the lid off. Cook until heated through

Add ¼ cup of water to couscous and cook in a sauce pot on the stovetop over medium heat until heated through.

Roasted Chicken (GF)

Preheat the oven to 350°, place the aluminum pan of chicken in the oven with the lid on. Cook until heated through.

Place potatoes in the oven without the lid and cook until heated through.

Cook chicken jus in a sauce pan on the stovetop over medium heat until heated through.

Farro Risotto (V)

Cook risotto in a large sauce pan on the stovetop over medium heat until cream is bubbling. Add SarVecchio parmesan cheese until it combines and thickens.

Roasted Salmon (GF)

Preheat the oven to 350°. Place the aluminum pan of salmon in the oven with the lid on. Cook until heated through.

Cook rice in a sauce pan with 2 tbsp of water on the stovetop over medium heat until heated through.

Local Mushroom Ragout & Polenta (V, GF)

Cook polenta in a sauce pot on the stovetop over medium heat until heated through. Add water if the polenta is too thick.

In a separate sauce pan, cook braised mushrooms over medium heat until heated through.

Carolina BBQ Spread

Preheat the oven to 350°. Place the aluminum pan of pork in the oven with the lid on. Cook until heated through.

Cook beans in a sauce pan on the stovetop over medium heat until heated through.

Cook biscuits in the oven uncovered until heated through.

Really Wild Wild Rice Roast (GF, Vegan)

Preheat the oven to 350°. Place the aluminum pan in the oven with the lid on. Cook until heated through.

Chicken & Biscuits

Preheat the oven to 350°. Place the aluminum pan in the oven with the lid on. Cook until heated through.

Vegetables & Biscuits (V)

Preheat the oven to 350°. Place the aluminum pan in the oven with the lid on. Cook until heated through.

V=Vegetarian, GF=Gluten Free

