

HEATING INSTRUCTIONS - NUTRITION SERVICES

*These are microwaveable containers. Remove lid and vent for cooking. Do not place containers in oven!

Container top placed at angle to vent for cooking.



<p>BEEF MEATBALL SUB Refrigerate</p> <p>Microwave: Remove lid from container and gently set on top of container to vent. Heat for 1 1/2 minute to 2 minutes until 165°F</p> <p>Oven: Remove from container and place in oven proof container. Heat in a oven at 350°F until 165°.</p>	<p>ROTINI AND BEEF MEATBALL MARINARA (Allergens Milk, Wheat) Refrigerate</p> <p>Microwave: Remove lid from container and gently place on top container at a angle to vent. Heat 2 minute to 2 1/2 minutes to 165°F</p> <p>Oven: Remove from container and place in oven proof container. Heat in a oven at 350°F until 165°.</p>	<p>FRENCH TOAST Refrigerate</p> <p>Microwave: Place 1 Package (Glaze Side Up) On A Microwave Safe Plate. Do Not Remove Or Open Outer Wrapper. Heat At Full Power (Based On 1100 Watt Microwave). Frozen: Cook 60 Seconds. Thawed: 20-30 seconds</p> <p>Oven: Preheat To 350°F. Place Packages (Glaze Side Up) On Baking Sheet. Do Not Remove Or Open Outer Wrapper. Frozen: Cook 14 Minutes. Thawed: 8-10 minutes.</p>	<p>MARINARA SAUCE Refrigerate</p> <p>Microwave: Remove from container and place in microwave safe bowl. Do Not Cook in container. Heat for 10-20 seconds until hot.</p> <p>Stovetop: Place in sauce pan and heat over medium heat on stovetop until warm.</p>
<p>ROTINI AND BEEF MEAT SAUCE (Allergens - Milk, Wheat) Refrigerate</p> <p>ORANGE CHICKEN WITH WHITE RICE (Allergens - Soy, Wheat, Egg)</p> <p>SWEET AND SOUR CHICKEN WITH WHITE RICE (Allergens - Egg, Soy, Wheat)</p> <p>KUNG PAO CHICKEN WITH FRIED RICE</p> <p>GENERAL TSO CHICKEN WITH FRIED RICE (Allergens - Egg, Soy, Wheat)</p> <p>PENNE ALFREDO WITH CHICKEN SAUSAGE (Allergens - Egg, Soy, Wheat)</p> <p>Microwave: Remove lid from container and gently place on top container at a angle to vent. Heat 1 1/2 minute to 2 minutes to 165°F</p> <p>Oven: Remove from container, stir and place in oven proof container.</p>		<p>MINI CHICKEN CORN DOGS Refrigerate</p> <p>CHICKEN STRIPS</p> <p>BREADEAD CHICKEN DRUMSTICK</p> <p>SAUSAGE PATTY</p> <p>HASHBROWN PATTY</p> <p>BAKED BEANS</p> <p>Microwave: Remove from package and place on microwave safe plate. Heat until 165°F.</p> <p>Oven: Remove from package and place on oven proof pan. Heat at 350°F until 165°F.</p>	
<p>BEEF TACO IN A BAG Refrigerate</p> <p>CHICKEN TACO IN A BAG</p> <p>Microwave: Remove lid from container. Heat 1 minute to 165°F</p> <p>Oven: Remove from container and place in oven proof container. Heat in a oven at 350°F until 165°.</p>	<p>CHICKEN BURRITO WITH CILANTRO LIME RICE Refrigerate</p> <p>Microwave: Remove lid from container. Heat 1 1/2 minute to 2 minutes to 165°F</p> <p>Oven: Remove from container and place in oven proof container. Heat in a oven at 350°F until 165°</p>	<p>ITALIAN DUNKER, BOXED PEPPERONI PIZZA, BOXED Refrigerate</p> <p>Oven: Preheat oven to 325 F. Place boxed pizza on a baking sheet or pan liner paper. Cook pizza in openable box for 12-16 minutes or until cheese is melted. Let pizza sit in box for 1 minute before opening and removing pizza.</p>	<p>CHEESE SAUCE Room Temp.</p> <p>Microwave: Remove from container and place in microwave safe bowl. Do Not Cook in container. Heat for 10-20 seconds until warm.</p> <p>Stovetop: Place in sauce pan and heat over medium heat on stovetop until warm.</p>
<p>MACARONI AND CHEESE (Allergens - Egg, Milk, Wheat) Refrigerate</p> <p>Microwave: Remove from container and place in microwave safe bowl. Do Not Cook in container. Product will bubble over. Heat 1 minute, stir and microwave additional 30 seconds to 165°F</p> <p>Oven: Remove from container and place in oven proof container. Heat in a oven at 350°F until 165°.</p>		<p>FRESH FRUITS Refrigerate</p> <p>CHEESE STICKS</p> <p>ASSORED VEGETABLES MILK</p>	<p>SALSA Room Temp.</p> <p>BREAKFAST BARS</p> <p>CHIPS</p> <p>COOKIES</p> <p>CEREAL, ASSORTED</p> <p>CONDIMENTS</p>

* All products are precooked and safe to be consumed without heating. * All products must reach 165°F after done cooking. Continue cooking until 165°F is reached. We would appreciate your feedback on this menu! Please go to the following link and complete the survey. Thank you <https://tinyurl.com/yxeazcn3>