



Calle Sol

Reheating Instructions

PROTEINS

Reheat all meats in shallow pans in a preheated 325°F oven. Cover loosely with foil. Heating a large pan of water on the lowest rack of your oven for approximately an hour prior to placing meats in the oven may help with retaining moisture during the reheating process.

Leave heated water on lower rack, and place covered meats to be reheated on the rack directly above the water. Heating times will vary. All meats must be reheated to an internal temperature of 165°F for 20 seconds.

STUFFING

Position oven racks in the middle and bottom of your oven.

Preheat oven to 400°F and hold it at that temperature for 10 minutes.

Put stuffing with tinfoil top and plastic wrap in the oven on the bottom rack for 1 hour or until internal temperature of 165°F

Remove lid and plastic and fluff the top of the stuffing with a fork to create a nice texture for crisping

Bake for an additional 15 minutes uncovered on middle rack or until top is at desired crunchiness level, but no more than 30 minutes

CASSEROLE

Position oven racks in the middle and bottom of your oven.

Preheat oven to 400°F and hold it at that temperature for 10 minutes.

Put casserole with tinfoil top and plastic wrap in the oven on the bottom rack for 45 minutes or until internal temperature of minimum 165°F

Remove lid and plastic and return to middle rack.

Bake for an additional 15 minutes uncovered on middle rack or until top is at desired crunchiness level, but no more than 20 minutes

BEANS & RICE

Reheat side dishes in open, shallow pans in a preheated 400°F oven. Cover loosely with foil. Heating times will vary. Reheating requires approximately 30 minutes per inch of depth. All sides must be reheated to maintain an internal temperature of 165°F for 20 seconds.

PRO TIP: For both casserole and stuffing to be out of the oven at a similar time, put casserole in the oven once stuffing has been in the oven for 15 minutes. Once heated, if you need more room in your oven, place hot items in a cooler to retain warmth until eating. Make sure 165°F is maintained until ready to serve.